



### **Sweet & Spicy Grape Tomato Salsa (a no onion recipe)**

#### **What You Need**

4 lbs. Fresh Grape Tomatoes (cleaned)  
3 Cloves garlic (minced) (or 1 tablespoon of minced in jar)  
1 Tbsp. sugar (optional) you may not need it  
¼ Cup fresh chopped parsley  
½ Cup distilled white vinegar  
1 Tbsp. salt  
3 Cans (4 oz.) diced jalapeno peppers divided (One medium jalapeno pepper equals one heaping tablespoon of canned)  
Food processor  
Large pot, or a pasta pot works well (a big one you can use to boil the tomatoes.)  
Skimmer (or large slotted spoon)  
2 Large bowls

#### **Before You Start**

Fill the pasta pot about half the way full ( it must be able to accommodate the tomatoes) If you don't have a pasta pot or stockpot big enough, no problem, you will just have to do it in smaller batches. Easy Peasy.

#### **Lets Make It!**

Bring the water to a boil and carefully add the grape tomatoes a few at a time. I like to use a skimmer and just put a few on it and ease them into the boiling water. Please be careful. When it returns to boiling, reduce heat and simmer for 10 minutes.

Use a skimmer or large slotted spoon to remove the tomatoes from the pot and transfer them to a large bowl.

Add garlic, jalapenos, salt, parsley, and vinegar, stir well to combine. Let sit for about 15 minutes.

Add your salsa mixture to your food processor, fill to the to the midway indicated mark. Pulse several times (3-5) until well combined and it looks evenly chopped. Transfer to a bowl and continue, doing a batch at a time.

**Taste test!** If it is too spicy add the sugar and stir well. If it is too sweet add 1 tsp vinegar and gradually add jalapenos until you have reached your desired yumminess.

Makes about 6 -8 cups (okay to freeze for up to 3 months)

#### **\*Katie's Tid Bits**

Try adding 1 Tbsp. of honey instead of sugar.

Try different chili peppers to add even more heat!