

Aunt Jean's Salsa

It's just thrown together so it requires a little artistic flare but here are the basics:

6-7 tomatoes (large)
1 large bunch green onions (cut the green in tiny pieces, the white gets processed)
1-2 T candied jalapeños
1/3 cup red onion, chopped
1-2 bunches of cilantro (cut the top half off, separate any large stems)
4-5 cloves garlic, minced or pressed
1 T lemon juice
1 T olive oil

I cut the top layer of meat off the tomatoes and spoon out the bulk of the seeds and juices. Then I diced the tomato meat. I add the green onion tops to that. (Sometimes I add diced green peppers when they are on sale) The last step is to food process the jalapenos, red onion, cilantro, garlic, lemon juice and olive oil, adding it to the tomatoes when pulverized. Enjoy!

<http://www.lincolntent.com/GFCF-Sauces.html>