

# Super Salsa



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 20

1 ~ 106oz can diced tomatoes

2 large green bell peppers, diced

3 jalapeno peppers, finely minced

6 large limes

2 large red bell peppers, diced

1/2c curly parsley, chopped

1 large bunch cilantro, washed, chopped

6 garlic cloves, finely minced

2T cumin powder

2 large red onions, diced

salt and pepper

Drain tomatoes well but do not rinse. Zest and juice limes into small bowl ~ if there's pulp, that's fine.

Mix together all ingredients in large bowl, including lime juice and zest. Mix well.

Refrigerate overnight. Stir well.

Serve slightly chilled or at room temperature with tortilla chips and margaritas.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



**Debbie Spangler ~ Certified Personal Chef**

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