

# Restaurant-Style Salsa



Recipe courtesy of Ree Drummond

Show: The Pioneer Woman | Episode: B.F.F.

**Total:** 1 hr 15 min  
**Prep:** 15 min  
**Inactive:** 1 hr  
**Yield:** 12 servings  
**Level:** Easy

## Ingredients

- Two 10-ounce cans diced tomatoes and green chiles, such as Rotel
- One 28-ounce can whole tomatoes with juice
- 1/2 cup fresh cilantro leaves (or more to taste!)
- 1/4 cup chopped onion
- 1 clove garlic, minced
- 1 whole jalapeno, quartered and sliced thin, with seeds and membrane
- 1/4 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/4 teaspoon sugar
- 1/2 whole lime, juiced

## Directions

Combine the diced tomatoes, whole tomatoes, cilantro, onions, garlic, jalapeno, cumin, salt, sugar and lime juice in a blender or food processor. (This is a very large batch. I recommend using a 12-cup food processor, or you can process the ingredients in batches and then mix everything together in a large mixing bowl.)

Pulse until you get the salsa to the consistency you'd like. I do about 10 to 15 pulses. Test seasonings with a tortilla chip and adjust as needed.

Refrigerate the salsa for at least an hour before serving.

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