

## Kurt Olsen's World-Famous Fresh Salsa

Note: although produce purchased from the grocery store can be used, produce from a home garden makes an enormous difference in the flavor. So home-grown is strongly recommended!

### *Ingredients:*

6-8 medium-sized Roma tomatoes

3-5 sweet peppers (1 ea.) using a mixed variety – potential choices include:

- Big Bertha green bell pepper
- Regular green bell pepper
- Giant Marconi sweet pepper
- Banana pepper
- Gypsy pepper
- Orange blaze pepper
- Other varieties of colored sweet peppers (orange, white, chocolate, etc.)

2-3 medium-hot peppers (1 ea.) using a mixed variety – potential choices include:

- Big Jim
- Anaheim Chile
- Garden Salsa
- Poblano

2-3 hot peppers (1 ea.) using a mixed variety – potential choices include:

- Jalapeno
- Serrano
- Habanero
- Cayenne
- Thai hot
- Mexican Look-Up Chile

1 medium-sized onion (or half of a large onion) – white or yellow

1 heaping tablespoon of salt (pour until no more will fit!)

½ tablespoon coarse-ground table pepper

1 tablespoon lime juice (bottled or freshly-squeezed)

1 medium-sized clove of garlic

### *Directions:*

For me, the texture and the mixture of the flavors are a very important element. You may choose not to spend as much time in the preparation, but this is how I do it.

*Into a food processor with a double blade for coarse chopping:*

Dice the tomatoes by hand into relatively small pieces and place into the processor. Chop the onion by hand and add. Cut the stem off the sweet and medium-hot peppers and discard seeds – slice into small pieces and add. Add salt, table pepper, and lime juice. Don't turn the food processor on quite yet...

*Into a smaller handheld blender cup with fine chopping blade:*

Cut the stems/tops off of the hot peppers and chop into small pieces. The more seeds you choose to leave in, the hotter your salsa will be! Dice the garlic into small pieces and add. Blend/chop into as fine of a puree as you can (I usually push the mixture back down into the blending area off the sides of the container once or twice to make sure it's all chopped up well). Add this mixture to the top of the rest of the ingredients in the food processor.

*Back to the food processor:*

Pulse your food processor for just a few seconds to blend and chop the salsa ingredients. I prefer not to have mine turn into paste – I like to have small chunks of the vegetables, not too big, not too small. Stop after a few seconds and push the larger pieces that tend to float to the top down in. Pulse for a few seconds more, and you're done!

Refrigerate immediately – I think it tastes better cold. The flavors will tend to meld together after a few hours in the fridge.