

Fresh Homemade Salsa (Using the NESCO Electric Food Strainer)



Fresh, homemade salsa made easy—use the **NESCO Electric Food Strainer** to remove skins and seeds for a smooth, flavorful salsa in minutes. ☐☐☐

Your Key Ingredient:

[NESCO Electric Food Strainer](#)

Grocery Ingredients:

- 8–10 ripe tomatoes
- 1 small onion chopped
- 1–2 jalapeños (seeded if you want mild)
- 2 cloves garlic

- Juice one lime
- $\frac{1}{2}$ cup fresh cilantro, chopped
- Salt to taste

Instructions:

1. **Prep tomatoes** – Wash tomatoes and cut into quarters.
2. **Strain** – Run tomatoes through the **NESCO Electric Food Strainer** to easily remove skins and seeds, collecting the smooth pulp.
3. **Mix** – Add strained tomatoes to a bowl with onion, jalapeños, garlic, lime juice, cilantro, and salt.
4. **Blend or stir** – Blend for smooth salsa or stir for chunky.
5. **Taste & adjust** – Add more salt or lime as needed. Chill before serving.