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. $\sqcap \sqcap \sqcap$

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
- ½ 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.