

## **Scott's Salsa**

**3 or 4 medium tomatoes chopped**

**3 cloves garlic minced and cooked briefly in a splash of olive oil**

**6 tomatillos**

**1 large onion**

**3 serrano peppers**

**3 jalapeno peppers**

**1/8 cup of apple cider vinegar**

**1 can of tomato paste (if you like a red color salsa)**

**A few sprinkles of dried basil**

**Salt to taste**

**Put all the ingredients in a food processor and blend to desired consistency. Get out the salsa chips and enjoy. I like to refrigerate it for a couple hours to let the flavors meld but sometimes it's hard not to start eating it right away.**