

Homemade Salsa

Ingredients:

We never follow any specific amount of vegetables, as we're either making a HUGE batch or we're making a medium sized batch (probably the size most "normal" families would make ;)).

Tomatoes

Garlic (lots of it - we always use 6-10 cloves per batch!)

Jalapenos

Onions

*either a bit of a red onion, one small white onion or several green onions (green onions always make the best)

Green Bell Pepper (optional, but it does add some really nice flavor)

Cilantro (optional, but makes the salsa WAY better)

Garlic Powder

Garlic Salt

Pepper

Lemon or Lime juice (optional. We have to leave it out because one of my brother's is sensitive to lemon & lime)

Directions:

Chop the vegetables up using a food processor. Mix all together. Add seasonings & lemon or lime juice to taste.

That's it - very easy :)!

Since we seem to go through chips like they are going out of style, we frequently have to make our own chips from corn tortillas. Which really isn't too hard and they taste a lot better.

Homemade Tortilla Chips

Take a stack of corn tortillas. Cut the tortillas up into 6-8 triangular pieces.

Pour some oil in a frying pan and warm it up (best if the flame is started on high).

Toss several cut-up tortillas in the hot oil. Flip them over when they start to look light brown. It takes just a few seconds if the oil is hot enough. After another few seconds, take the chips out of the oil. You should have a nice golden-medium dark brown chip!

Salt to preference when you're all done.