



Homemade Salsa

- 2 cans of stewed tomatoes, drained
- 1 can of Rotel (tomatoes with green chiles)
- 1 medium onion
- 1 teaspoon of crushed garlic
- 1 tsp lime juice
- 1 tsp. salt
- ½ tsp. pepper
- ½ tsp. garlic powder
- 1 teaspoon of pickled jalapenos (if you like it hot)
- fresh cilantro

Open and drain the two cans of tomatoes. You can use a colander which is a bowl with a lot of little holes in the bottom. It is perfect for straining off the juice but keeping the tomatoes.

Open the can of Rotel and set aside.

Cut the onion into chunks and place in the blender. Add garlic and jalapenos if you like them. Turn the blender on until the onion is finely chopped. Add the two cans of drained tomatoes and the one can of Rotel with its juice. Turn the blender on again until you get the consistency you like. For chunky salsa, blend a short time. For thinner salsa, blend a bit longer.

Pour into a bowl. Add lime juice, salt, pepper, and garlic powder. Cut the cilantro leaves into small pieces with scissors. Stir into the salsa. Refrigerate.

Homework:

Make a bowl of salsa for your family to enjoy with chips or tacos or homemade tortillas. Post your picture with your salsa on the Cookie School page.

Extra Credit: Write an actual letter to your teacher. Tell her some of the things you have been learning while you have been away from school. Tell her what you miss most about being at school every day. Address it to her and put an actual stamp on it and leave it in your mailbox for the mailman to deliver.