

Green Tomato Salsa

Instructions:

Always wash all produce before using.

1. Remove the core of the tomato before dicing it. Rough chop and place in the blender.
2. Chop the rest of the vegetables and herbs, then add them to the blender.
3. Add lime juice and salt before blending.
4. For a chunkier salsa, use short pulse blends. Blend longer for a smoother salsa.
5. Let it sit in the fridge overnight before serving.

Base Salsa:

- 1 cup chopped green tomatoes
- 1 tbsp chopped garlic scape (use the bulb and the stem)
- 1 tbsp chopped jalapeno pepper
- 1 tbsp chopped poblano pepper
- 1 tbsp chopped Anaheim pepper
- 1 tbsp chopped cilantro
- 2 tsp lime juice
- 1 tsp salt

Optional Additions:

- 1 tbsp chopped smoked jalapeno
- 1 cup chopped sweet green or Granny Smith apple
- 1/2 tsp liquid smoke (if not using smoked jalapenos)