

## **Captain Dave's Hellbent Salsa**

I love a nice piquant home made salsa. The tomatoes, cherry peppers and red onion give this salsa a deep scarlet hue. If you are in a hurry, you can substitute canned tomatoes, chili peppers and powdered garlic. But, as I state often in these recipes, using fresh ingredients greatly enhances the outcome. Also, if you can't find hot cherry peppers, use jalapenos or serranos. Over time, you can experiment with this recipe and fine tune the salsa to your individual taste.

8 hot cherry peppers roasted peeled seeded and chopped

12 ounces chopped fresh tomatoes

2 cloves garlic finely chopped

6 ounces red onion coarsely chopped

1 tablespoon balsamic vinegar

2 tablespoons ground cumin

1 ounce chopped fresh cilantro

1 quarter lemon

Place cherry peppers, garlic, onion, cumin, and cilantro in a bowl. Stir in balsamic vinaigrette and squeeze lemon into mixture. Add tomatoes and stir thoroughly. Place in salsa container. Refrigerate at least 2 days before using.