

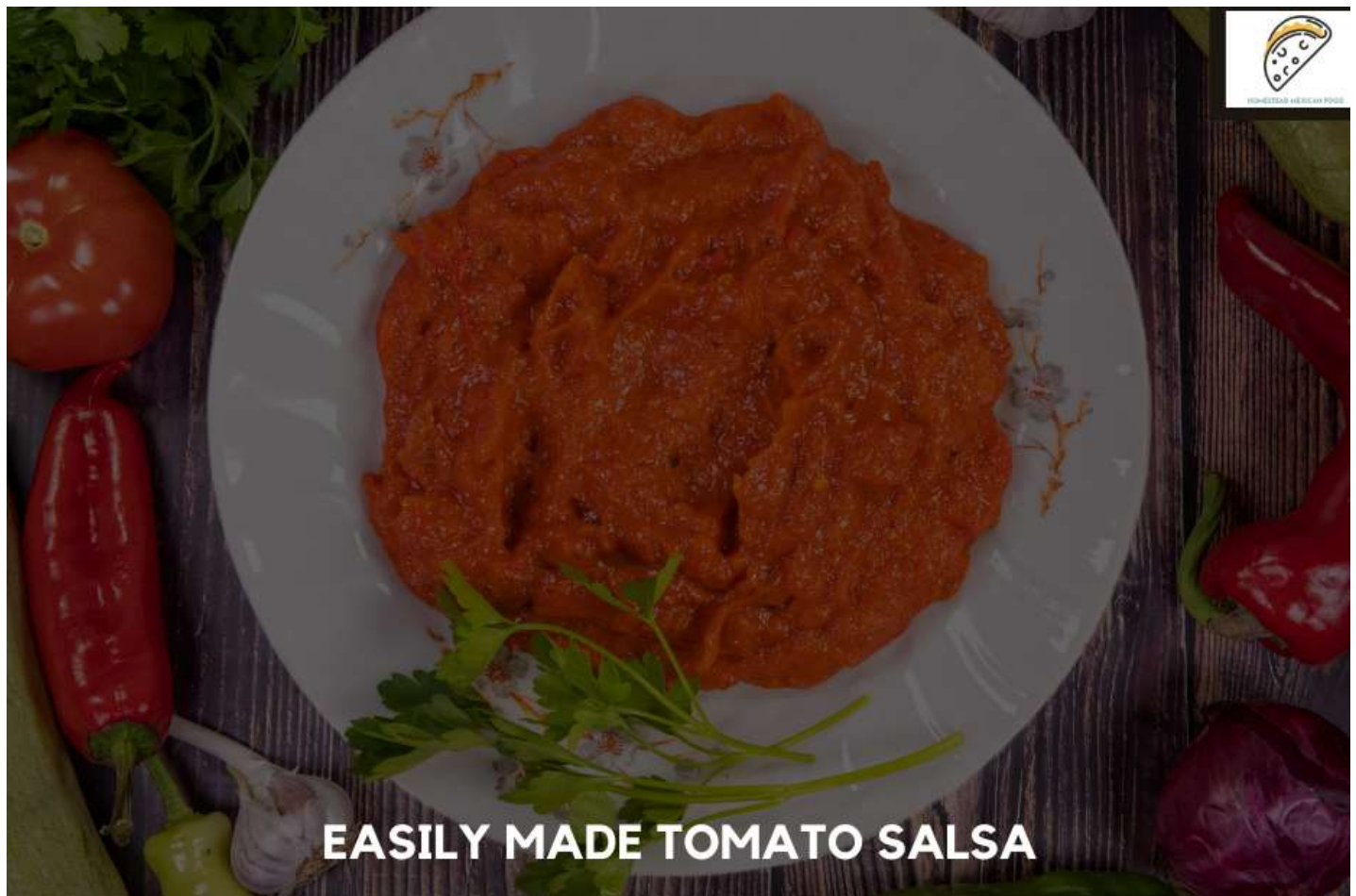


HOMESTEAD MEXICAN FOOD



# Easily Made Tomato Salsa

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Mexican Cooked Tomato Salsa is produced by bringing puréed fresh tomatoes, chilli peppers (such as jalapeno or serrano), garlic, and salt to a simmer in a pot.

Something entirely different is meant to be referred to as “salsa Fresca,” which in the United States refers to a chunky salsa consisting of diced fresh tomatoes, onions, and chiles.

When I was looking for recipes that were comparable to this one in some of Diana Kennedy's books, I came across multiple references to "salsa de jitomate" or simply "tomato salsa," but I did not discover any references to salsa Fresca. But that shouldn't come as a surprise. Where you are in the country can have a significant impact on not only the names of dishes but also the names of the ingredients.

To our relief, the preparation of the salsa is far less complicated than the story behind its name.

## About Salsa Recipe

Who doesn't love a bowl of fresh, tasty salsa on the table? This classic recipe is great for scooping up with corn tortilla chips or crackers because each bite has just the right amount of spice and tang. It has juicy, ripe tomatoes, spicy chilies, pungent onions, and fresh coriander leaves. I also add a bit of fresh lemon juice for a bit of brightness that helps it stay super fresh for longer.

## What makes salsa different from pico de gallo?

Traditional pico de gallo and salsa are both made with tomatoes, onions, chilies, and coriander, but in pico, the ingredients are chopped and left in fairly large chunks. Salsa, on the other hand, is more of a liquid with small chunks of fresh ingredients.

## Tomato salsa: How to Serve

You can make a tasty and easy snack by putting tomato salsa in a bowl with chips and crackers, like tortilla chips or pita crackers.

Use it as a spicy topping for these Vegetarian Tacos, Burritos, enchiladas, Veggie Quesadillas, Chimichangas, or any of your other favorite Mexican-inspired dishes.

It tastes great on nachos as well. For easy nachos, layer tortilla chips and shredded cheddar cheese on a baking sheet lined with parchment paper. Bake at 350 degrees for 10 minutes, or until the cheese has melted.

Take them out of the oven and serve them with salsa and other nacho toppings like sliced jalapenos, sour cream, and homemade guacamole.

## How long will salsa made at home stay good?

This homemade salsa will stay fresh in the fridge for up to a week if it is kept in a container that keeps air out.

If you've ever set foot inside a taqueria, there's a good chance you've sampled it before. There is typically a selection of salsas available, one of which is chunky, red, and spicy, while the other is created with finely diced fresh tomatoes, onions, and peppers.

This would be the first one—the one that is silky smooth, bright crimson, and scorchingly hot. It is delicious when used as a topping for quesadillas or for dipping tortilla chips.

## Ingredients

- 2 medium-sized fresh tomatoes, cut in half and de-seeded
- 1 whole jalapeno or serrano chilli pepper, stem cut off and chopped
- 5 large cloves of peeled garlic
- 1 1/2 teaspoons salt
- 1/4 cup water
- 2 tablespoons olive oil

## Method Of Making Tomato Salsa

### 1. Purée ingredients:

Place the tomatoes, jalapeo, garlic, salt, and water in a blender and blend until smooth. Purée for 20 seconds, until entirely liquified.

### 2. Simmer for 15 minutes:

Olive oil should be heated in a saucepan on medium-high heat. Pour purée into pan. Bring to a low simmer and continue cooking, stirring regularly, for approximately 15 minutes, or until the colour of the mixture entirely transforms from a light crimson to a considerably darker red. Take the pan off the heat.

## Expert Tips

- Tomatoes: You can use any kind of fresh red tomatoes to make my recipe for homemade salsa. If the skins of your tomatoes are thick, you should boil them and peel them before using them. Fresh tomatoes can be easily switched out for canned tomatoes in the recipe.
- Consistency: A good salsa doesn't have big chunks or pieces in it, but it's not smooth either. I do think that pulsing bit by bit is a good idea while processing.
- Add 14 to 1/2 teaspoons of brown sugar or raw sugar for a hint of sweetness and to balance the acidity and tang of the tomatoes.
- No kitchen machine? You don't have to worry. You can make salsa very quickly with a food processor, but you can also use a chopping board. To do this, just keep chopping the fresh ingredients finely until they look like minced pulp, and then put them in a bowl.
- Make it ahead of time and store it: You can make a big batch of this salsa and store it in the fridge for up to a week in a container that keeps air out.
- This recipe for homemade salsa is easy to double or triple.

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