

Cooked Mexican Sauce –

Salsa Mexicana Cocida

Ingredients

2-3 medium	tomatoes (or about 6 plum)
1 medium	white onion; peeled
1/2 cup	cilantro
1	<i>serrano pepper</i> (or more, optional, see note)
1 clove	garlic; peeled
2 tbsp	white vinegar
2 tbsp	tomato paste
1/2 tsp	salt, or to taste
Water, as needed	



Set a large pot about 3/4 full of water, on high heat, and bring to a boil. Meanwhile, wash and dry tomatoes, cilantro and pepper(s). Finely chop onion and cilantro, and set aside. Mince garlic, and set aside. Remove stem from pepper(s), slice in half lengthwise and remove seeds; set aside (do not chop). Score and X on the bottom end of the tomatoes with a knife, and add whole to the boiling water, along with the pepper(s); remove after two minutes. Reserve about 1/2 cup of water in a cup, and drain the rest; reserve empty pot. Carefully peel tomatoes, and chop along with the pepper(s). Place back in the pot, and combine with the reserved garlic, onions and cilantro. Add vinegar, salt and tomato paste. Bring to a boil, then continue cooking over medium heat for twelve minutes, stirring and adding a little of the reserved water, if it gets too thick. Remove from heat and adjust seasoning with more salt, if needed. Serve warm or at room temperature.

NOTES:

This sauce needs at least one hot pepper for flavour; adding more to make it medium or extra hot is optional. Fresh jalapeño peppers may be used if *serranos* are not available.

VERY IMPORTANT: This recipe was not developed for canning; for that purpose, a proper level of acidity is imperative, and set rules for addition of citric acid or juice to food should always be followed. Please refer to and follow an approved recipe for canning, for example, at Bernardin™'s website.