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## Cilantro Serrano Salsa

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Yield: Serves 4-6

Total Time: 5-10 minutes

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### Ingredients:

- 4 Red Tomatoes
- Handful of Serrano Chiles
- 2 Pieces of Garlic
- 1 Bundle of Cilantro
- 1-2 Lemons (not Lime)
- 1/2 Tablespoon of cumin (more if preferred)
- 10 dashes of regular salt or Pink Himalayan Sea Salt

### Equipment Needed:

- Blender/Food Processor
- Cutting Board
- Knife
- Juicer
- Measuring Spoon
- Large Glass Bowl/Glass Jar for Storing

### Prep:

- Rinse Cilantro bundle and remove long stems
- Rinse all tomatoes and slice off the ends of each tomato and chop in half
- Rinse the handful of serrano chiles and cut off the ends
- Then roll and rub the serrano chiles against the cutting board with your hands (it may be an old wives' tale but legend says if you roll and rub the chiles it helps make the chile spicier- I always do this.)
- Juice 2 Lemons with a juicer
- Peel both pieces of garlic

### Directions:

- Combine all ingredients in the blender or food processor
- Add about 1/2 tablespoon of Cumin (I usually add between 1/2 tablespoon to 1 tablespoon depending on the heat of the peppers)
- Add a couple of dashes of Pink Himalayan Sea Salt (I usually add about 10-15 small dashes once in the food processor)
- Then cover the lid and chop all ingredients in the blender or food processor until it forms a salsa texture
- Get a serving bowl and pour the salsa and eat with chips or your favorite dish

\*\*\*\*If the cilantro serrano is too spicy for your tastes, simply boil add an extra tomato and mix. Keep adding extra tomatoes to adjust the spice to your liking. You might



have to add more cumin or salt based on your taste buds but please add minimal amounts gradually. \*\*\*\*\*

\*\*\*\*\*On the flip side if you don't think this sauce is spicy enough, simply add a few more serrano chiles and mix into the original mix to help increase the heat. Keep adding serrano chiles to adjust the spice to your liking. \*\*\*\*\*