



**Salsa – Adult**

**First Place – Pablo G. Pena, Jr.**

**St. Elmo's Fire salsa**

**Ingredients**

1cup 1015 onion, chopped  
1tbsp. vegetable oil  
10 Roma tomatoes  
3 Serrano peppers  
1 Jalapeno in vinegar  
1tsp. apple vinegar  
¼ cup tomato sauce  
1tsp. ground pepper  
2 tsp. salt or to taste  
1handful cilantro leaves

**Directions**

Sauté onions and garlic until transparent.

Add the rest of the ingredients except cilantro. Simmer on medium heat for 25 minutes.

Add cilantro and let cool.