

## Super Bowl Salsa



- 2 cans Rotel – one regular, one mild
- 1 large can whole tomatoes
- ¼ cup chopped sweet yellow onion
- 2-3 cloves garlic – chopped
- ¾ cup chopped cilantro
- ¼ teaspoon sugar
- ¼ teaspoon salt
- ¼ teaspoon cumin
- Juice of one lime

Place all ingredients in food processor and pulse 6-8 times or until salsa becomes desired consistency. Some like it smooth. Some like it chunky. Refrigerate overnight before serving for best flavor. Serve with quesadillas, or with corn chips. Our family likes to mix ½ salsa and ½ ranch dressing for a sandwich spread, dressing, or dip.