

## Hot Pepper Salsa

Most salsas are too chunky and juicy to use as a dip. This one is finely puréed, with olive oil added to thicken it.

serving size

Makes about 1 cup.

### ingredients

4 medium plum tomatoes, seeded and quartered, may sub organic canned  
1/4 cup coarsely chopped onion  
1 medium hot pepper, seeded, diced  
1/4 cup chopped fresh cilantro, or dried adjust amounts  
1/4 cup lime juice, plus more to taste  
1/3 cup olive oil

### preparation

In food processor fitted with metal blade, pulse all ingredients until puréed. Transfer to bowl, season with salt and freshly ground black pepper, and add more lime juice if desired.

Dip can be made in advance and refrigerated, covered, up to 2 days.