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Subject: Off Topic: On The border Salsa

Posted by [spreegem](#) on Thu, 01 Jan 2004 18:01:36 GMT

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Yes, this is very off topic actually, but have any of you been to a Tex/Mex Restaurant caled On The Border before? I Really like it alot and love the free salsa and chips they give you, I have been searching for quite some time for the recipe for their salsa but with no luck Then several weeks ago I came across some forums with a bunch of copy cat recipes, and posted a topic about it, no luck but then someone finally replied with the recipe, and this tastes exactly like the On The Border salsa, exactly like it. I felt as if I should share this recipe with everyone since it is so good, be warned it makes a lot.

#### On The Border Salsa

Spices and Vegetables Mixture . . .

Bell Pepper, Green (Finely Chopped) - 1/4

Bell Pepper, Red (Finely Chopped) - 1/4

Cilantro (Chopped FRESH) - 1/4 Cup (MUST BE FRESH, dried will not be the same)

Cumin - 1/4 Teaspoon

Garlic Clove, Large (Minced) - 1

Green Chili's Hot (Minced) - 1 (4 Ounce can)

Jalapeno Pepper (Minced) - 1

Lime Juice - 1/2 juice of a Lime

Onion, Small (Chopped very fine, I used my mini chopper for this) - 1

Salt - 1 Tablespoon

Chop all of this up very fine.

Tomato Combo . . .

Canned Tomatoes (Diced) - 2 (14.5 Ounce cans)

Roma Tomatoes - 2 Pounds

Boil about 3 quarts of water then place your tomatoes in and let them boil until their skins start to come off. This makes it super easy to peel them. The skins just slide right off, and they're slightly cooked this way. Strain the tomatoes in a colander then cut off the ends of them, and peel off the skins. Chop them up into 1/4" pieces or so.

Add to this 2 cans of DICED CANNED tomatoes, including juices.

Combine the tomato mixture with the rest of the ingredients in a large bowl, mix well. Blend to proper consistency based on how you like your salsa.

NOTE: Do not buy canned tomatoes with spices or anything added to them, just regular canned tomatoes, no fancy stuff!

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