



Colombian Hot Pepper Salsa

SERVINGS 4 **PREP TIME** 8 mins **COOK TIME** 2 mins

INGREDIENTS

- 1 habanero pepper (seeded and minced)
- 1/4 cup water
- 1/4 cup **La Fe Red Vinegar**
- 1/2 cup **La Fe Lime Juice**
- 1-2 tsp salt
- 1-2 tsp **La Fe Brown Sugar**
- 1 1/2 cup diced tomatoes canned or fresh
- 1/3 cup cilantro (minced)
- 6 green onions (white and green parts, chopped)
- 1 medium onion (finely chopped)
- 1/4 cup olive oil
- **La Fe Black Pepper** (to taste)

DIRECTIONS

1. Place the habanero pepper in a food processor or blender with the water, La Fe vinegar, La Fe lime juice, salt, and La Fe brown sugar. Process until smooth.
2. In a large bowl, combine the tomatoes, chopped onion, green onions, and cilantro. Toss with the pepper liquid and olive oil, mixing well.
3. Taste for seasoning and add more salt, La Fe sugar, or La Fe black pepper as needed.
4. Store salsa in a covered container in the refrigerator until ready to serve.