

Jeff's Sweet Salsa

Ingredients

2 large cans (28oz) crushed tomatoes
1 large sweet onion, chopped
1 cup chopped jalapeno peppers (or 1 Tablespoon powdered peppers)
 $\frac{3}{4}$ cup white sugar
1 Tablespoon diced garlic
 $\frac{1}{2}$ teaspoon oregano
1 Tablespoon cilantro
 $\frac{1}{2}$ teaspoon black pepper
 $\frac{1}{2}$ teaspoon basil
1 teaspoon salt
 $\frac{1}{2}$ teaspoon Cajun seasoning
1 Tablespoon lime juice

Chop the onion into fine pieces.

Chop peppers (if using fresh peppers.)

Open the cans of tomatoes.

Pour the tomatoes into a large saucepan.

Add the chopped onions and peppers.

Put the saucepan on low heat on the burner. Stir occasionally.

Add spices as listed above. Stir.

Add sugar. Stir.

Add lime juice. Stir.

Bring the mixture to a low boil, then turn off heat.

Pour salsa into serving size bowls to cool. Serve chilled with chips.