**![C:\Documents and Settings\bulldog\Local Settings\Temporary Internet Files\Content.IE5\N2UHXR8X\MPj04229600000[1].jpg]()Salsa**

1 – 28 oz. can of diced tomatoes

1 – 4 oz. can of diced green chiles

¼ cup thinly sliced green onion

¼ cup chopped fresh cilantro

2 Tablespoons lime juice

1/8 teaspoon pepper

1/2 teaspoon prepared garlic

¼ teaspoon salt or to taste

OPTIONAL INGREDIENTS:

1 Jalapeno Pepper

1 Serrano Pepper

Canned jalapenos

Hot sauce

Directions:

Drain tomatoes reserving only ¼ Cup of the juice

Combine the tomatoes and juice with the remaining ingredients.

Best after chilled.

**Baked Tortilla Chips**

Preheat the oven to 400o

Cut round tortillas into quarters or sixths.

Lay the chips in single layer on cookie sheets.

Spray the tops of the tortillas with non-stick spray.

Sprinkle with salt if desired.

Bake for 12-15 minutes total, turning the chips over at the 6 minute mark.