



# SALSA VERACRUZ

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## INGREDIENTES

- 450G WHITE ONION (DICED)
- 45G MINCED
- 1200G TOMATOES (DICED)
- 1430G TOMATO CAN
- 350G BANANA PEPPER (MINCED)
- 250G CAPERS (DRAINED)
- 5G DRY MEXICAN OREGANO
- 5G MARJORAM (DRY)
- 3 BAYLEAFS
- 30MLS WHITE WINE VINEGAR
- 40G PARSLEY CHOPPED
- 250MLS OLIVE OIL
- 60MLS SOY BEAN OIL

## METHOD

1. Sweat onions and garlic with soy bean oil until translucent.
2. Add tomatoes (both), banana peppers, olives, capers, oregano, marjoram and bay leaves and bring to a boil.
3. Right after it starts boiling, cook for 20 min on medium high (level 15) and check seasoning for salt.
4. Remove from heat and add parsley, vinegar and the olive oil.

\* Bag on 3# bags and freeze flat.

