



MEXICALI ROSE DIP

- 1 Tablespoon Parsley Flakes
- 1 Tablespoon Oregano
- 1 Teaspoon Cumin Powder
- 5 Jalapeño Peppers, Chopped Fine
- 1 Teaspoon Salt
- 2 Garlic Cloves, Minced
- 8 Ounces Tomato Sauce
- 28 Ounces Diced Tomatoes, Strained

DIRECTIONS

1. Put parsley, oregano, cumin powder, jalapeños, salt and garlic in a blender.
2. Process well.
3. Add tomato sauce and blend well again.
4. Put remaining tomatoes in a medium bowl.
5. Add pureed ingredients.
6. Stir to combine.
7. Refrigerate 2 days before using to allow the flavors to blend.