



Salsa from the Grill

1 red pepper *

1 yellow pepper

1 orange pepper

1 jalapeno pepper

2 cloves of garlic *

6 plum tomatoes

¼ c white vinegar *

2 t garlic salt *

1 T chopped fresh parsley

Grill peppers for about 4 minutes on each side.

Let cool then chop fine.

Grill tomatoes for about 3 minutes on each side.

Let cool then cut-up.

Mince garlic and throw everything into a bowl and mix.

Take half out and put into a blender for a quick puree.