Crash Craddock’s “Beats the Pants off Pace” Homemade Salsa

2 lbs (about 5 large) fresh tomatoes, peeled, seeded and chopped
2 cloves garlic, minced
2 medium white or Bermuda onions, chopped
1/3 C apple cider vinegar
1 T minced fresh cilantro
1 T tomato paste
4 (or more) fresh jalapeños, seeded and stemmed
salt to taste

In a big open sauté pan, simmer all ingredients except jalapeños for 10 minutes. Next, add the peppers and simmer another 10-15 minutes. Chill. Keeps well for up to a month refrigerated (if it lasts that long). For more heat, add some of the jalapeño seeds to the mixture.

—John Craddock