
Aztec Sauce

Home Cookin - Junior League of Wichita Falls, TX - 1976

4 medium firm ripe tomatoes, diced
1 can (4 ounce) green chilies, chopped
1 medium onion, chopped
1/4 teaspoon salt
dash pepper
2 tablespoons vinegar
dash Tabasco sauce

In the bowl of a blender, combine the tomatoes, chilies, onion, salt, pepper, vinegar and Tabasco sauce. Blend until smooth. Let stand for several hours to allow the flavors to mingle.

Keep refrigerated.

Serve with Mexican food.

(This sauce can be especially good as an appetizer with cocktail size frozen beef tacos.)

Condiments, Sauces

Per Serving (excluding unknown items): 46 Calories; trace Fat (3.0% calories from fat); 1g Protein; 11g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 537mg Sodium. Exchanges: 1 1/2 Vegetable; 0 Other Carbohydrates.