

Picante Sauce & Chips

(Gluten Free, Serves 4)

- 1 15oz can of Red Gold Tomato Sauce
- 1 10oz can of Ro*Tel Diced Tomatoes & Green Chilies
- 1/2 White Onion, minced
- 1/4th cup water
- 1 tablespoon Garlic Salt
- 1 tablespoon Onion Salt
- 2 tablespoons Crushed Red Peppers
- 1 teaspoon Iodized Salt
- 1/2 teaspoon Carolina Reaper Pepper Flakes
- 1 Large Bag of Blue Corn Chips

1: Finely mince the onions into fine pieces and dump into a a medium mixing bowl.

2: Open and then pour the cans of diced tomatoes and tomato sauce into the bowl with the minced onions.

3: Add 1 tablespoon of garlic salt, 1 tablespoon onion salt, 2 tablespoons of crushed red peppers, 1 teaspoon of salt and 1/2 teaspoon of reaper pepper flakes to the mixture. Pour 1/4th cup of water into the bowl as well.

4: Mix very well with a large spoon, being sure to evenly distribute the contents.

5: Cover the bowl and let chill in the refrigerator for an hour. Serve with blue corn chips.