

Fresh Tomato Salsa

Gourmet – August 1998

This recipe can be prepared in 45 minutes or less!

Servings: 2 1/2 Cups

*2 lbs vine-ripened red and/or orange tomatoes (about 5 medium)
2 fresh serrano or jalapeno peppers
1/4 medium onion (preferably white)
1/2 C fresh cilantro sprigs
1 tsp minced garlic
1 tsp sugar
1 1/2 T fresh lime juice*

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Quarter and seed tomatoes. Cut tomatoes into 1/4-inch dice and transfer to a bowl. Wearing rubber gloves, seed and finely chop peppers. Finely chop enough onion to measure 1/4 C and chop cilantro. Stir peppers, onion, cilantro, and garlic into tomatoes with sugar and lime juice and salt and pepper to taste.

Note – Salsa can be made 1 hour ahead and kept at room temperature.

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