



Fresh Garden Salsa

Makes 6 servings

- 1 ½ pounds tomatoes (4 large or 8 small), diced
- 1 jalapeño with ribs and seeds removed, minced
- ½ of a red or white onion, diced
- ½ cup cilantro leaves (about 1 bunch), chopped
- 1 clove garlic (about 1 teaspoon), crushed and minced
- 1 teaspoon cumin
- ½ teaspoon salt
- ½ teaspoon black pepper
- Juice of 1 lime (about 2 Tablespoons)

Instructions:

Gather all ingredients together. Wash the tomatoes, jalapeño, and cilantro in cool water to remove any dirt. Using a sharp knife, remove the core of the tomato and dice. Cut off the top of the jalapeño and then cut in half. Remove the seeds and white ribs and mince into small pieces. Using the flat of the knife, crush the garlic clove and remove the papery skin. Mince into small pieces. Remove cilantro leaves from the stems and chop roughly. Combine all ingredients into a bowl and stir together. Set aside for 15 minutes. Stir again, and taste. Add more salt, pepper, and/or cumin as desired.