

SALSA FRESCA



INGREDIENTS

4 lbs. tomatoes on the vine
1 large onion (red or yellow)
1 large bunch of cilantro
1 jalapeno
juice of 1 lime
salt to taste
pepper to taste

Wash all ingredients.

Cut the tomatoes in half and seed them. Once seeded, chop the tomatoes into large even chunks (8-12 pieces) and put them into the food processor (you may need to do this in 2-3 batches). Pulse until the tomatoes are the size you desire. Place the finely chopped tomatoes into a large bowl.

Place the cilantro into the food processor and pulse it until it is finely chopped. Place the chopped cilantro in the bowl with the chopped tomatoes.

Cut the onion into 8-12 pieces and place it in the food processor. Cut the jalapeno in half and finely chop it (I wear non latex gloves while chopping jalapenos). If you do not want your salsa fresca to be spicy, remove and discard the jalapeno seeds. Pulse the onion and jalapeno until it is finely chopped. Place the chopped onion and jalapeno mixture into the bowl with the tomatoes and cilantro.

Gently mix the chopped tomatoes, cilantro, onion, jalapeno, and juice of one lime until well combined. Salt and pepper to taste.