



Pico De Gallo (“Rooster’s Beak”)

Fresh Red Tomato Salsa

3 ripe tomatoes  
1/4-1/2 onion  
1-2 jalapeño chiles  
Handful of fresh cilantro leaves  
Juice of 1 lime  
Salt to taste, c. 1/4 teaspoon  
1 clove garlic (optional)

*Makes about 2 cups*

Chop tomatoes and onions in small pieces; mince chiles, cilantro and optional garlic. (Or, process in food processor). Combine in non-metallic bowl, add lime juice and salt. Let stand for several minutes to blend flavors.

