



### **Fresh Tomato Salsa 2017**

Makes about 3-4 cups

#### **Ingredients:**

3 medium ripe (yet firm) tomatoes, chopped

1/2 cup finely diced onion (or 1 large shallot)

1 Serrano chili pepper, finely chopped

3 cloves of garlic, finely chopped

1/2 cup chopped fresh cilantro

1 teaspoon salt

2 teaspoons lime juice

#### ***Optional ingredients:***

1/2 cup of orange, green, and/or yellow pepper diced

Celery (1 stalk) finely diced

1/2 cup of canned kernel corn (drained)

Cayenne or Chili Pepper to taste

#### **Directions:**

In a medium bowl, stir together tomatoes, onion, garlic, chili peppers, cilantro, salt, and lime juice as well as any other desired ingredients.

Chill for at least one hour in the refrigerator before serving.

Can be frozen for future use! (If freezing, you may want to drain off some of the extra liquid after thawing before serving... salsa juice is terrific added to refried beans, simmered with chicken, ground beef for those burritos or tacos! Also makes a wonderful omelet filling...).