

Fresh Salsa

4 ripe tomatoes, chopped
2 jalapeno chili peppers, seeded and chopped
1 green pepper, seeded and chopped
1 red pepper, seeded and chopped
1 red onion, chopped
1 clove garlic, minced
¼ cup chopped cilantro
1 T. lime *or* lemon juice
1 teaspoon cumin

Combine all ingredients and let the flavors blend for at least one hour before serving.

Fresh Salsa Tips:

- × ***DO NOT USE THIS RECIPE TO PRESERVE!!!***
- × Fresh salsa must be ***KEPT REFRIGERATED*** and eaten within a few days of preparation. It will get watery if it sits for more than a few hours. You can freeze this recipe for longer storage but quality may suffer.
- × Use the freshest ingredients you can find. Vegetables straight from your garden or local produce vendor will make the best salsa.
- × Roma tomatoes will make a salsa that is less watery. Other tomatoes can be seeded and drained on paper towel, if desired.



If you like a chunky salsa, chop your ingredients by hand and leave the pieces the size you prefer. If you like the texture of canned salsa, use a blender or food processor to chop and blend your ingredients.