

PICO DE GALLO

Ingredients:

- 3 medium-large beefsteak^a tomatoes
- 1 large white onion
- 2 medium jalepeños^b)
- 1/2 cup lightly packed cilantro (stems removed)
- 1/4 cup lime juice
- 1-2 tsp sea salt (to taste)

^aOther types of tomatoes are probably fine here too.

^bI like spicy, my wife is less tolerate. We have found that this is a good comprimise. Adjust number of peppers to your spice tolerance.



Cooking Instructions:

- (1) Dice tomatoes and drain excess liquid. I actually push on the tomatoe in the collander to get rid of a little extra moisture.
- (2) Dice onion. Finely dice jalepeño and cilantro leaves. Combine all ingredients into a bowl. Stir and let sit in fridge overnight before serving. Add more salt after it has sat in the fridge for a while if you wish.