

No-Cook Salsa

This salsa has a firmer texture than a cooked salsa. You don't need to peel the tomatoes for this recipe, so it's less work.

Ingredients

- 3 Medium tomatoes
- 1 Jalapeno pepper, diced (or ½ a green pepper for less heat)
- 1/3 cup Chopped fresh cilantro or fresh parsley
- 1 Clove garlic, finely chopped (or 1/8 teaspoon garlic powder)
- 1 Small red onion, finely chopped
- ½ tsp Salt
- ½ tsp Pepper
- Pinch Cumin
- 1 Tbsp Red Wine Vinegar
- 1 Tbsp Oil

Method

1. Cut tomatoes in half crosswise. Squeeze/scoop out the seeds. Chop tomatoes and put in a bowl.
2. Add remaining ingredients and stir to combine.
3. Taste, add more salt, pepper or cumin if needed.
4. Store in refrigerator.

Makes 2 cups

Source: Bonnie Stern