



Traditional Salsa (Pico de Gallo)

Yield: 4 cups

This is an all-purpose salsa. Great with chips, grilled meats or tacos.

1 medium	onion, chopped fine
1 lb	tomatoes, cut in half and seeded, then chopped
2	Serrano chilies, cut in half and seeded, then chopped
1/4 cup	cilantro leaves, chopped
2 tbsp	fresh lime juice
2 tsp	granulated sugar
2 tsp	salt

By Hand Method:

1. Rinse chopped onion in a strainer under water for a few minutes. Shake dry.
2. Place onions, tomatoes, chilies, cilantro, lime juice, sugar and salt into a large bowl. Toss. Place in refrigerator for up to 3 days.

Food Processor Method:

1. In work bowl fitted with metal blade, pulse onion 10 times. Place in to a strainer and run cold water on top. Place back in to the work bowl.
2. Take each tomato and cut in half, squeeze the juice with the seeds out, cut in half again (so each tomato is now in quarters) place into the work bowl. Cut the chilies in half and then again. Place into work bowl. Add cilantro leaves, lime juice, sugar and salt. Pulse 10 times or more so you achieve the desired texture.

Note: Serve with chips, on fish or a topping of vegetables.