Yorktown Market Days

Chef Carmen
www.elitecuisinecooking.com

GARDEN SALSA

INGREDIENTS

½ SWEET ONION, CHOPPED
½ GREEN BELL PEPPER, COARSELY CHOPPED
1/4 CUP FRESH CILANTRO
5 SLICES PICKLED JALAPENO PEPPERS, OR TO TASTE (OPTIONAL)
6 FRESH TOMATOES, QUARTERED
2 TEASPOONS OLIVE OIL
2 TEASPOONS RED WINE VINEGAR
½ LIME, JUICED
1/8 TEASPOON SALT

DIRECTIONS

1. Place onion, bell pepper, cilantro, and jalapeno peppers into a food processor. Pulse until finely chopped. Add tomatoes, and pulse just a few times until the tomatoes are coarsely chopped. Transfer to a bowl with a tight-fitting lid.

2. In a separate bowl, whisk together olive oil, red wine vinegar, lime juice, and salt.

3. Pour dressing over tomatoes, and stir well. Cover, and refrigerate for at least 1 hour.