

FRESH TOMATO SALSA

Ingredients:

2 - 3 Medium sized fresh tomatoes (from 1 lb to 1-1/2 lb), stems removed, finely diced. 1/2 red onion, finely diced.

1 jalapeno chili pepper, 1 serano chili pepper and 1 habenaro pepper (stems, ribs, seeds removed), finely diced.

Juice of one lime OR fresh lime juice.

1/2 cup chopped cilantro.

Salt and pepper to taste.

Optional: oregano and/or cumin to taste, splash of red wine vinaigrette.

Method:

Start with chopping up 2 medium sized fresh tomatoes. Prepare the chilies. Be VERY CAREFUL while handling the hot peppers. If you can, avoid touching them with your hands. Use a fork to cut up the chilies over a small plate, or use a paper towel to protect your hands. Wash your hands thoroughly with soap and hot water after handling and avoid touching your eyes for several hours. Set aside some of the seeds from the peppers. If the salsa isn't hot enough, you can add a few for heat. Combine all of the ingredients in a medium sized bowl. Taste. If the chilies make the salsa too hot, add some more chopped tomato. If not hot enough, carefully add a few of the seeds from the chilies, or add some more ground cumin. Let sit for an hour for the flavors to combine. Makes 3 - 4 cups. (serve with: chips, tortillas, tacos, burritos, tostadas, pinto or black beans.)

