

# Pico de Gallo

This fresh salsa is one of my all time favourites.

**Ingredients:**

1kg (2lbs) Tomatoes, chopped (Roma are best, but I usually get whatever is on special)  
Juice of 1 Lime (about ¼ cup)  
Medium Red Onion, chopped  
Green Capsicum (Bell Pepper), chopped  
1 tsp Salt (or to taste)  
5-10 dashes of Tabasco (about 5-10ml or 1-2 tsp)  
2 Tbsp fresh Cilantro (Coriander), chopped – optional

**Method:**

1. Combine all ingredients, cover, and refrigerate for an hour.

**Notes:**

- I usually add 8 dashes of Tabasco, 5 makes a mild salsa and 10 makes it spicy.
- If you can't find fresh Cilantro you can substitute with the 2 tsp of the paste, or just leave it out. The pitmaster doesn't like it, so we don't use it.