

## Fresh Salsa

### Shopping List:

- 6 fist size tomatoes - diced
- 1 – 2 jalapeños, seeds & ribs removed - very fine diced
- 1 red onion - diced
- 1 green pepper, diced
- 2 – 3 tablespoons cilantro - chopped fairly fine
- 2 – 3 cloves garlic - minced
- 1 – 2 limes
- Salt
- Pepper

### Directions:

*\*I like to make the salsa the day before I need it. I think the flavors are better, but it is still very good if you make it all at once. If you make the salsa the day before, trust me you want to store it in a zip lock bag or everything in the refrigerator will smell like salsa tomorrow, even your ice.*

Dice the red onion, green pepper and tomato all about the same size. Remove the seeds and ribs from the jalapeños and dice them very fine (if you want spicier salsa, leave some seeds/ribs). Transfer to a 1-gallon zip lock bag.

Chop the cilantro and mince the garlic (feel free to increase/decrease these to your taste) and add to the zip lock bag. Squeeze 2 limes into the chopped vegetables then add salt and pepper to taste (I use about 4 teaspoons salt & 2 teaspoons pepper).

Zip up the bag and tumble it around to mix up the ingredients. Place the bag in the refrigerator overnight so that everything can blend.

Remove to your serving bowl.