

FARM MARKET PICO DE GALLO

Prep Time: 15 minutes • Resting Time 15 minutes or overnight

Servings: About 4 cups (8 servings)



Ingredients

- 1 cup finely chopped white onion (about 1 small onion)
- 1 medium jalapeño or serrano pepper, stem, ribs and seeds removed, finely chopped *leave seeds for hotter flavor
- 1/4 cup freshly squeezed lime juice *zest limes and roll before cutting in half side to side before squeezing
- 2oz diced celeriac
- 3/4 teaspoon medium to fine ground sea or kosher salt, more to taste
- 12oz ripe red tomatoes (about 4 small or 2 large), de-seeded and diced *size of dice is a personal preference but I prefer 1/4" or smaller
- 2 oz each of diced fresh yacon and apples
- 1/2 cup finely chopped fresh cilantro (about 1 bunch)

Directions

1. In a medium serving bowl, combine onion, jalapeño, celeriac, lime juice, zest and salt. Let sit for 5 minutes while chopping tomatoes and cilantro.
2. Add tomatoes, yacon, apples and cilantro to the bowl and stir to combine. Taste and add more salt if needed.
3. Let mixture marinate for 15 minutes or several hours in the refrigerator. Serve with a slotted spoon to reduce excess tomato juice.

Chef Ron's Notes

- Increase or decrease cilantro depending on preference.

- Experiment with other types of fruits and vegetables to add texture, acidity, richness, sweetness and variety. Other options could include small diced melon, fresh pears, avocado or pomegranate seeds etc...
- Use serrano for more heat or remove all seeds for a milder pico.
- I always zest my citrus and roll before slicing in half side to side this opens up sections to remove more juice. The citrus zest if not used can always be stored chilled or dried for adding a bright spark to future dishes
- When adding salt be aware of granular size and always let salt melt into your product for a minute or so before tasting and adding more if desired.
- Best served fresh but keeps up to 4 days refrigerated.
- Always try and purchase your fresh fruits, vegetables and accompaniments from markets supporting local and artisan products. If you can buy direct while in season from your local farmer or farm market your helping support your local businesses. **“Fresh and local whole food is best for the mind, body and our environment”**. <https://21acres.org/farm-market/>