

basic summer salsa recipe

ingredients

3 medium tomatoes, diced

$\frac{1}{4}$ medium onion (can be yellow or red), diced small

4 garlic cloves, minced

3 TBSP cilantro, chopped

1 TBSP jalapeno, diced the smallest

2 tsp cumin

Juice from half a lime

Salt and pepper to taste

Makes 2 servings

Tip: I like to use a mezzaluna to chop up the cilantro and jalapeno. A mezzaluna is a curved blade knife, and it makes chopping clingy herbs or spicy peppers easier because you don't have to touch them, and it gets them much smaller.

process

Chop and combine all your ingredients, leaving the cumin and salt until last. Once everything else is combined, add the spices to taste, using more or less to suit your preference. This is a medium intensity salsa, use less jalapeno for your mild mannered friends. Easy as that!