



Classic Fresh Tomato Salsa

Servings: 8

Prep Time: 15min

Cook Time: 0min



Ingredients

- 3 tablespoons chopped onion (finely chopped)
- 2 small cloves garlic (minced)
- 3 large ripe plum tomatoes (peeled, seeds removed, and chopped)
- 2 chili peppers (hot or mild, chopped)
- 2 to 3 tablespoons chopped coriander
- 1 1/2 to 2 tablespoons lime juice
- Salt and pepper to taste

Directions

1. Put chopped onion and garlic in a strainer; pour 2 cups boiling water over them then let drain thoroughly. Discard the water. All the chopped onion and garlic to fully cool.
2. Combine onions and garlic with chopped tomatoes, peppers, coriander, and lime juice. Add salt and freshly ground black pepper, to taste.
3. Refrigerate for at least 2 hours to blend the flavors.
4. Serve as a dip or a condiment with Mexican style dishes. It can be refrigerated for up to 5 to 7 days.

*Use hot or mild chile peppers in the salsa. Jalapeno peppers, serrano, New Mexican, and Anaheim are good choices. Take caution when chopping the peppers and be sure to wash your hands immediately following the cutting. If you want a spicier salsa, keep some of the pepper seeds in the mixture. If you prefer a more mild salsa, make sure all the pepper seeds and ribs are removed.