

Pico de Gallo

8 good size Roma tomatoes
2/3 large red onion
4 cloves garlic
handfull of Cilantro
1 jalapeno
1 tsp Kosher Salt
1/4 cup Olive oil

Cut off all the stem ends of the tomatos, slice each in half.

Slice the red onion in fairly thick slices.

Clean the cloves of garlic.

Stem and seed Jalapeno (cut the pepper length wise, use a tomato corer to take out seeds and membranes, works like a charm).

Dice tomato, onion and jalapeno pepper into small pieces. Smash the cloves of garlic with a garlic smasher, and if you don't have one, chop it real fine, or use pre chopped garlic you buy in the store. Chop the cilantro very fine and add to the mixture. Add a tsp of Kosher salt and 1/4 cup Olive Oil. Yummy!!

It gets better after it stands for awhile. This is good with chips, or as a topping on tacos, enchilada's, burritos, just about any Mexican dish.

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