

- 6 tomatoes
- 3 jalapenos (warning: hot)
- 1 medium white onion
- 1/2 a medium red onion
- 1 cup cilantro (I'm a fiend- so a little less if you aren't)
- 5 cloves garlic
- 3 limes juice (I even threw in some of the pulp)
- 1 tbsp cumin
- 1 tsp Himalayan salt (more can always be added but not taken away!)
- 1 tsp chili powder

Optional/Seasonal Ingredients:

* 1 cup (2-3 ears) of grilled/pan fried organic corn. If pan frying it, try putting in 3 tbsps of pineapple juice and 2 tbsp EVOO (Extra Virgin Olive Oil). I would probably add the garlic, salt, ½ the cilantro, cumin and chili powder now.

* Sweeten it up with some diced fruit of your choice- pineapple, mango, peach etc.

No need for a food processor- just a lot of chopping! If you like it a little less chunky, a pulse or two in the food processor would be perfect.

Stir together. Jar and refrigerate.

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