

Pico de Gallo Fresh Salsa



Ingredients

- 4-5 Plum or Roma tomatoes, diced
- 1/3 cup onion, finely diced (white, yellow, or red onions will work)
- 1/2 of a jalapeño, seeded (or unseeded, if you want extra heat)
- 2-4 tablespoons fresh cilantro, finely minced
- Juice from 1/2 a lime
- 1 garlic clove
- Sea salt to taste

Instructions

1. Toss the diced tomatoes and onion in a bowl, and add in the minced jalapeño and cilantro.
2. Start with your clove of peeled garlic and start mincing it like you normally would.
3. But keep going. Make those garlic bits smaller and smaller.
4. Sprinkle some sea salt on top of your minced bits. And mince some more.
5. Now, take the edge of your knife and proceed to smash the minced garlic into the cutting board. We're shooting for pulverized garlic here.
6. Switch off between smashing and mincing until the garlic has released its yummy juices and has turned into a mass of garlic pulp. This takes a bit longer than regular mincing, but it's oh-so worth it. (you could also use a garlic press)
7. Add the garlic pulp to the rest of the ingredients.
8. Squeeze on the lime juice, sprinkle in some salt, and taste and adjust as needed.

Notes: You can serve your homemade pico de gallo immediately, or store it in the fridge for a while too. I've found sometimes letting it sit for a while improves the flavors as they have a chance to meld. You'll want to eat it within a couple days, though. And keep in mind the peppers often increase in heat a bit the longer it sits.

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