

Salsa Fresca – All Fresh Ingredients

I've had tomatoes sitting in the window ripening – the last of the tomatoes that were still green on the vine. Well holidays call for appetizers and everyone loves chips and salsa! Here is a salsa that is sure to please!

SALSA FRESCA

FRESH INGREDIENTS

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What you need:

- 2 Large ripe roma tomatoes
- ½ white onion, chopped
- 1 teaspoon minced garlic
- 2 Tablespoons diced, fresh jalapeño pepper
- 1 bunch of fresh cilantro, washed, stemmed and chopped
- 1 teaspoon chipotle chili powder
- ½ teaspoon ground cumin
- 1 teaspoon garlic salt
- Large lime
- 1 teaspoon liquid smoke

How to Do it:

To juice the lime, roll it on the counter to loosen the juices. Cut and juice with a citrus reamer. It will release the juice and some of the pulp.





Place all the ingredients in a large bowl and mix gently.



Refrigerate for about an hour before serving to allow the flavors to blend.



Makes about 2 $\frac{1}{2}$ cups of salsa.

Serve on tacos, with chips, as a side to an omelet – it's a great side to just about anything!



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