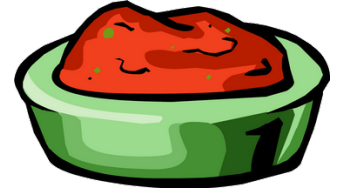


PICO DE GALLO SALSA



Ingredients

3/4 pound tomatoes (about 2 medium), seeded and finely diced (1 1/2 cups)

1/3 cup chopped cilantro

1/4 cup finely chopped white onion

1 small fresh jalapeño or serrano chile, finely chopped, including seeds, or more to taste

1 tablespoon freshly squeezed lime juice, or more to taste

1/2 teaspoon fine salt, or 1 teaspoon kosher salt

Instructions

1. Mix all the ingredients together in a bowl. Season to taste with additional chile, lime juice, and salt.

2. This salsa keeps in the refrigerator for up to one day. Before you serve it, stir it well and drain any excess liquid that has accumulated in the bowl.

SALAD DRESSING

Ingredients

1/3 cup vinegar

2/3 cup oil 2 cloves of garlic, crushed

2 tsp cumin

2 Tbsp chopped cilantro

2 Tbsp honey



Instructions

Mix all the dressing ingredients together in a blender, hand mixer or just shake in a jar and add to the salad.