FRESH TOMATO SALSA

Wrong time of year for fresh, ripe tomatoes? Try our “Winter Salsa” recipe using canned tomatoes.

METHOD

Chop tomatoes into ¼ inch pieces; transfer to a medium bowl. Add onion, chile, garlic, cilantro, and lime juice; season generously with salt. Mix to combine. Let stand 15 minutes to develop flavor.

Alternately, you can roughly chop the tomatoes, chile, garlic and cilantro and put in a food processor with the rest of the ingredients. Pulse it and a few times until it is the consistency you would like.

Taste and add more lime juice and/or salt. Add a little sugar if necessary.

INGREDIENTS

1 ½ pounds tomatoes (6 to 8), cored, halved, and seeded
½ medium red onion, minced (about ½ cup)
1 jalapeño or serrano chile (inside and seeds removed for less heat, if desired), minced
1 small garlic clove, minced
½ cup chopped fresh cilantro
2 tablespoons freshly squeezed lime juice (1 to 2 limes)
salt
½ tsp sugar (if the tomatoes are too acidic)