**Fresh! from the Garden**

**Garden Fresh Salsa**

**INGREDIENTS:**
- 5 large ripe tomatoes
- 1 medium yellow onion
- 1-3 jalapeño peppers, mild or spicy
- 3 garlic cloves, peeled
- 3 tbsp. fresh lime juice
- Coarse sea salt, to taste
- ¼ cup fresh cilantro

**PREPARATION:**
- Cube tomatoes and onion, then add to a food processor. If not using processor, mince more finely and mix all ingredients in a serving.
- Remove stems, white membrane and seeds from peppers. Chop pepper and taste; adjust amount of pepper if very spicy.
- Add peppers and garlic cloves to the food processor. Pulse until coarsely pureed. Add lime juice, salt and pepper, then pulse briefly to combine.
- Transfer finished salsa to a serving bowl. Chop cilantro and stir into salsa.
- Use immediately or refrigerate up to 3 days. ¡Disfruten!

**NOTE:** Salsa can be made spicier with hotter peppers like serranos or habaneros, however most students prefer a milder version.