



Pico De Gallo

Ingredients:

5 - 7 Tomatoes, seeded and chopped
1 Cup Green Onions, chopped (including tops)
1 green pepper, chopped
1 – 3 cloves of garlic, chopped
1 – 1 1/2 Cups cilantro, chopped
1 –2 fresh Jalapeno or Serrano peppers, finely chopped
Salt to taste

Directions:

Chop all the vegetables and mix together in a large bowl. Cover and let set in refrigerator for several hours to allow flavors to blend. May be served immediately. Use some caution when handling the hot peppers. The juice from these peppers may be irritating to your skin and definitely to your eyes. Wash your hands and cutting board when finished with the peppers.

The recipe may be done a day ahead. Use as a topping for grilled chicken, with baked chips, as a baked potato topping. Your imagination is your only limit.

Enjoy.