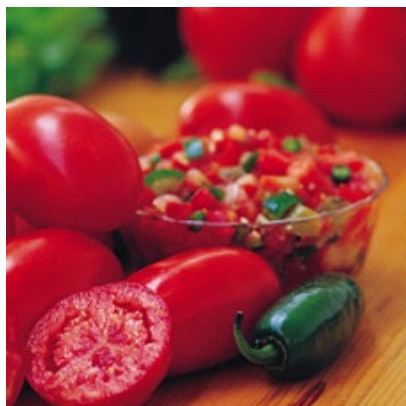




Fresh Tomato Salsa

Fresh salsa can be made just before serving with chips or as a condiment for a main course. When chopping fresh hot peppers, add the seeds to this fresh salsa for more heat.



Ingredients

- 4 hot peppers
- 1 sweet pepper
- 8 vine ripe tomatoes
- 2 limes
- 2 finely minced garlic cloves,
- Fresh parsley and cilantro to taste
- Salt and freshly ground pepper

Directions

Finely mince the hot peppers, include seeds (discard seeds for less heat) and combine in a small bowl with the sweet pepper and tomatoes, both coarsely chopped. (Can be done in a food processor.) Squeeze in the juice from the limes, Add the minced garlic, fresh parsley and cilantro to taste. Season with salt and freshly ground pepper.