

# Pico de Gallo (Fresh Salsa) –

## *Pico de Gallo (Salsa cruda)*

### Ingredients

2-3 medium	tomatoes (or about 6 plum); washed, stem ends removed and chopped
1 medium	white onion; peeled and chopped
1 bunch	cilantro; thoroughly washed, dried and chopped
2-4	<i>serrano peppers</i> ; washed, stems removed, sliced very thinly (optional)
1 tbsp	freshly squeezed lime juice
Salt, to taste	

Sometimes it is hard to estimate the volume of chopped vegetables before hand. Start by measuring the tomatoes, and add to a bowl; for two cups, add one cup of onions, and half a cup of cilantro. If there is more or less than two cups of tomatoes, adjust onion and cilantro approximately in the same proportions. Season with salt, add the juice, and hot peppers (if using); mix thoroughly.



### NOTES:

To keep the salsa mild, and still have a spicy option, serve the sliced peppers in a separate bowl, to be added to taste at the table.

If *serrano* peppers are not available, fresh jalapeño peppers may be used instead.