



## Salsa Fresca

Barbi provided this recipe at our Peppers workshop at Missouri Botanical Garden on May 14, 2016.

¼ small white or red onion, minced	4 T chopped fresh cilantro, more to taste
1 t red wine vinegar	1-3 t fresh lime juice (optional)
1 lb fresh, ripe tomatoes, finely chopped	salt to taste
1 to 3 jalapeño or serrano chiles, minced (and seeded for a milder salsa)	

Mix all ingredients in a bowl and let stand for an hour to develop the flavor.

Serve with poultry or fish, as a table salsa, or with tortilla chips.

Makes 2 cups.