

A Man's Cookbook for "THE HERD"

By Robert Sturm

## Salsa Cruda

### Ingredients:

4 each Tomatoes

1 each Onion, Maui or Sweet

1 bunch Cilantro, leaves, chopped

2 each Serrano Chiles, minced

2 TB. Garlic, minced (4 cloves)

1 each 5.5 ounce can Spicy V-8 Juice (small 6 pack size)

2 TB. Extra Virgin Olive Oil

TT. All Purpose Seasoning

2 each Lime Juice, fresh squeezed

### Directions

Use a Japanese Mandolin and shred the tomatoes and onions. If you do not have a mandolin, just chop the tomatoes and onions into small pieces. Add the remaining ingredients. Mix together well. Chill 1 hour. Serve with your favorite multi grain or organic tortilla chips.

Japanese Mandolins can be found at your favorite Asian food store. They are pretty inexpensive.



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