

SALSA FRESCA

[From *From Asparagus to Zucchini: A Guide to Farm-Fresh Seasonal Produce*]

4 pounds tomatoes
1 cup chopped red onion
1 cup jalopenos, stemmed, seeded & finely chopped (use rubber gloves)
1 bunch cilantro, finely chopped
2 tablespoons salt
2 tablespoons sugar
2 tablespoons vegetable oil
1/3 cup freshly squeezed lime juice

Core tomatoes and plunge into boiling water 1 minute. Remove tomatoes and run under cold water until cool. Peel off skins. Chop tomatoes or pulse in food processor. Combine with remaining ingredients. Serve with corn tortilla chips for dipping or as part of a Mexican meal.

Makes 2 quarts.