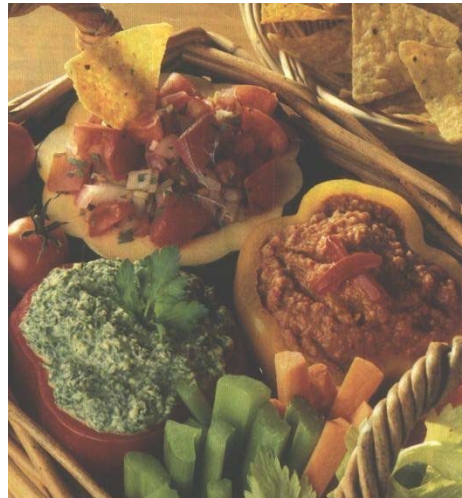


Fresh Salsa

After tasting this fresh salsa you will not want to go back to the bottled salsa.

4 cups fresh tomatoes, chopped
1/2 cup onion, chopped
1 green bell pepper, chopped
1 to 4 jalapeno peppers, finely chopped
1/4 cup fresh cilantro, finely chopped
1 Tb.. vinegar
1 Tb. olive or vegetable oil, optional
1 tsp. ground cumin
1 tsp. salt, optional
1 garlic clove, minced
1/2 to 1 cup water, if needed



In a bowl, combine all ingredients; mix well.

Let stand for about 1 hour.

Serve at room temperature.

Store in a covered container in the refrigerator.

Yield: 3-1/2 cups.

NOTE: I like to make this salsa for my Chicken Fajitas. Love the fresh flavor of the tomatoes.