**Fresh Tomato Salsa**

5 medium tomatoes

2 jalapeno or Serrano peppers, or as desired

1/4 cup chopped onion, or as desired

1-2 cloves garlic, peeled

1 tsp. sugar

1 - 1 /12 TBS fresh lime juice

1/2 cup fresh cilantro, chopped

kosher salt

pepper

Peel, quarter and seed tomatoes; cut into 1/4 dice and place in mixing bowl. Seed and finely chop chilies. Finely chop cilantro. Add with onion to tomatoes and stir. Smash garlic and sprinkle with 1 tsp salt. With flat side fo large knife, mash and smear mixture to coarse paste. Stir into salsa. Add sugar and lime juice and mix. Add salt and pepper as desired.

For a smoother texture, pulse half the salsa in a food processor anf then combine with the chunky half.

Ingredients may be varied by adding canned black beans (drained) and/or fresh cooked corn kernels (or frozen and defrosted. Flavors may be adjucted as desired.

For a more "cooked" salsa, place all the ingredients in a food processor and blend to a medium fine mix. place in a pot and cook at a high simmer for one hour or until desired thickness is achieved.

When fresh tomatoes are not available, may substitute canned, good quality stewed tomatoes, diced tomatoes or Rotel tomatoes with green chilies.

......*from Cheryl Borders*

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