

Summer Salsa Recipe

All of the vegetables in this mild salsa are ready to harvest at the same time, to make the preparation of the recipe more child friendly, do the chopping in a food- processor rather than with a sharp knife. Serve the salsa with chips and sliced vegetables. To change the flavor of the salsa, add a little mango or cantalope.

3 large tomatoes, seeded and coarsely chopped

1 small fresh jalapeno chile, seeded and minced

1 clove of garlic, minced

2 tablespoons finely chopped cilantro

2 tomatillos, husks removed and finely chopped

Juice from one small lime

¼ teaspoon of salt

¼ teaspoon of black pepper

In a small bowl, combine the tomatoes, chile, garlic, cilantro, tomatillos, lime juice, salt and pepper. Stir together until well blended. Keeps up to 4 days in the refrigerator.

Makes about 2 cups.