



Fresh Salsa

Serves 4-6

2 large tomatoes

1/2 small onion

2 cloves of garlic

1/2 small jalapeño pepper

2 teaspoons chopped fresh cilantro

1/2 teaspoon olive oil

1/2 teaspoon lemon juice

a pinch of oregano

salt to taste

Wash the tomatoes and the jalapeño and peel the onion and garlic before you chop them. Chop all the vegetables individually into small pieces, and put them into a bowl with the cilantro. Mix the oil and lemon juice together in a small bowl and add the oregano and salt to the liquid. Then pour the liquid over the tomato mixture and stir lightly. Let sit for fifteen to twenty minutes and serve with chips. This salsa does not keep well, but refrigerate any leftovers.