



Summer Salsa

What a great way to use up those extra tomatoes from your garden.

4 large, ripe tomatoes
1-2 Tbs. seeded jalapeño peppers
1 medium green pepper, diced
1 small red onion, diced
2 cloves garlic, minced
1/4 cup fresh cilantro, finely chopped
1 tsp. red wine vinegar
1 tsp. salt

Remove skins from tomatoes by placing them in boiling water for less than 1 minute and then plunging them into ice water. Cut tomatoes in half, remove seeds, and chop.

Combine chopped tomatoes with remaining ingredients. Add fewer or more jalapeños to taste.