

Pico de Gallo

Ingredients

1 medium red onion, finely diced
2 small jalapenos, ribs & seeds removed
4 roma tomatoes (use can use green tomatoes also)
1 Tbsp chopped cilantro
1/2 tsp lime juice, fresh
1/2 tsp granulated garlic or garlic salt
1/2 tsp black pepper

WITH CORN

2 ears of fresh corn
pickled carrots, optional

Directions

1Chop your veggies, mix together in bowl & add lemon juice & spices. If you desire more heat than your peppers give you, add a dash of cayenne. Mix together, refrigerate.

2NOTE: I like to use a couple of green tomatoes whenever I can find them, and I prefer to hollow my tomatoes out and use only the outside, I don't like the mushy or juiciness from the centers.

3NOTE: If using fresh corn, cut corn off the cob and add right to the pico, same with pickled carrots.

source: allsimplyrecipes.com