

Cilantro Salsa

Submitted by Jan Burnikell

1/2 lb. fresh tomatoes, coarsely chopped
1/2 cup cilantro, tightly packed, stems removed
1 small green pepper, seeded
2 cloves garlic, peeled and smashed
1/2 cup green onions, diced
1/4 cup vegetable oil
1/4 tsp salt or to taste
1 Tbsp lemon juice (not locally available, I know. You could sub apple cider vinegar)

Combine tomatoes, green pepper, garlic and green onions in 4 cup glass bowl. Cover and cook 2-3 minutes. Scrape into blender and add the rest and puree. Adjust salt and lemon juice (or apple cider vinegar) to suit your taste.

Alternatively, simmer tomatoes, green pepper, garlic and green onions for 5 minutes, and proceed as above.

Note: this freezes very well and is delicious on pasta, chicken, fish and polenta, or as a dip for crudites or chips. I also freeze it in 1/4 cup amounts and add it to black bean soup. Yummy! You can even turn it into a good salad dressing by adding 1/3 cup water

to thin it down.

I quadruple the amounts when things are coming fast and furious in the garden and that works fine, too. Just exercise caution and taste as you go when it comes to the salt and vinegar.