



## **Fresh Garden Salsa**

### **Ingredients:**

2-4 fresh hot peppers (jalapenos), tops removed and rest chopped very fine  
1 garlic clove, peeled and minced  
4 large, ripe tomatoes, coarsely chopped  
1 sweet onion, finely chopped  
 $\frac{1}{4}$  cup loosely packed fresh cilantro, finely chopped  
 $\frac{1}{8}$  cup fresh basil, finely chopped  
Juice of one lime  
Salt to taste

### **Method:**

Place the garlic, tomatoes, onions and cilantro in a large bowl. Stir to mix the ingredients. Add the jalapenos a little at a time, tasting until it is as hot as you like. Add the basil, then squeeze the lime juice into the salsa, adding salt to taste.

Serve with chips, in tortillas or in enchiladas

Yields about 4 cups

**From Carpinito Brothers Farm, Kent, WA**