



Sustainable Solano
NURTURING INITIATIVES FOR THE GOOD OF THE WHOLE

Pico de Gallo

3 tomatoes - cored and chopped

Salt & pepper

¼ cup finely chopped red onion

¼ cup chopped fresh cilantro

1 jalapeno chile - stemmed, seeded and minced

1 T. lime juice

1 clove garlic, minced

Toss tomatoes with ¼ teaspoon salt in a bowl. Transfer to a colander and let drain for 30 minutes. Combine drained tomatoes with all other ingredients in a bowl. Season with salt and pepper to taste and serve.

Makes about 2 cups.

Recipe from Cook's Illustrated.