SALSA

Yield: approximately 4 cups

Ingredients:
- ½ - ¾ pounds tomatoes OR 1 can (28-ounce) whole tomatoes
- ½ small round onion
- 2 tablespoons Chinese parsley
- 1 piece chili pepper
- 1 teaspoon lemon OR lime juice

Directions:
1. Finely CHOP tomatoes, onions, and parsley.
2. MINCE chili pepper.
3. In a medium bowl, COMBINE tomatoes, onion, chili pepper, lemon or lime juice, and Chinese parsley.
4. COVER and REFRIGERATE until ready to SERVE.

Variations:
Canned stewed tomatoes may be used instead of whole tomatoes.
Salsa may be used as a dressing or dip.
Chili flakes may be used instead of chili pepper.

ALWAYS PRACTICE SAFE FOOD HANDLING TECHNIQUES.