

# Fresh Tomato Salsa

MAKES ABOUT 3 CUPS



## INGREDIENTS

- 1 ½ pounds firm, ripe tomatoes, cut into  $\frac{3}{8}$ -inch dice (about 3 cups)
- 1 large jalapeño chile seeded, flesh minced (about 2 tablespoons), seeds reserved and minced ★
- ½ cup minced red onion
- 1 small clove garlic, minced (about ½ teaspoon)
- ¼ cup chopped fresh cilantro leaves
- 1 teaspoon kosher salt (½ teaspoon table salt)  
pinch ground black pepper
- 2–6 teaspoons lime juice from 1 to 2 limes  
Granulated sugar to taste (up to 1 teaspoon)

## FIRST

Set large colander in large bowl. Place tomatoes in colander and let drain 30 minutes. As tomatoes drain, layer jalapeño, onion, garlic, and cilantro on top. Shake colander to drain off excess tomato juice. Discard juice; wipe out bowl.

## LAST

Transfer contents of colander to now-empty bowl. Add salt, pepper, and 2 teaspoons lime juice; toss to combine. Taste and add minced jalapeño seeds, sugar, and additional lime juice to taste.

The amount of sugar and lime juice to use depends on the ripeness of the tomatoes. The salsa can be made 2 to 3 hours in advance, but hold off adding the salt, lime juice, and sugar until just before serving. The salsa is perfect for tortilla chips, but it's also a nice accompaniment to grilled steaks, chicken, and fish.

## ★ J. NOELLE NOTES

Heat varies from jalapeño to jalapeño, and because much of the heat resides in the seeds, we suggest mincing the seeds separately from the flesh, then adding minced seeds to taste.