

## Garden Salsa

makes 4-6 cups

- 6 Tomatoes, medium to large chopped small(a variety is good, use whatever you have)
- 1 Small Onion, chopped small
- 4 Garlic Cloves, minced
- ½ Cup Fresh Cilantro chopped small
- 2 Small Jalapenos chopped small (you can add less or more depending on your families heat tolerance)
- 1 ½ Tsp Cumin
- 1 Tsp Salt
- ½ Tsp Pepper
- 2 Tbs Lemon Juice (can sub apple cider vinegar too, or do a mix of half and half)

1. Cut up all tomatoes, onion, garlic, and jalapenos (use gloves for jalapenos!).
2. Add your spices and lemon juice, and mix together.  
(Alternatively, you could add all ingredients to a food processor and pulse until it's as finely chopped and mixed as you like. It's easy to accidentally pulse too much and make it watery though, so use caution!)
3. You can use it immediately, but letting it sit in the refrigerator for a couple hours prior to eating will let all the flavors meld together better.
4. Store up to 1 week in the fridge.
5. Enjoy!