

PICO DE GALLO (ROOSTER'S BEAK)

This is a wonderful fresh salsa that is a perfect way to enjoy flavorful heirloom tomatoes. It comes from one of my favorite cookbooks: "Mexican Family Cooking" by Aida Gabilondo. I have used this cookbook so often that the pages automatically open to the recipes I want and I can tell what is in the recipe just by looking at the food stains.



1 lb ripe tomatoes, peeled and chopped to medium dice (I don't peel mine!)
1/2 cup chopped white onion (I use any onion on hand)
1 cup fresh cilantro leaves
4 crispy fresh Serrano chiles or jalapenos, seeds and all, chopped (Renee has me leave these out)
½ cup ice water (you can leave this out if the tomatoes are juicy and fresh from the garden)
Salt
Freshly squeezed lime juice to taste

Mix chopped tomatoes, onions, cilantro, and chiles with water, then add salt and lime juice. Do not stir too much. This salsa is almost considered a relish and should be kept crisp and never mushy. Good with everything.