



RECIPES FROM: chimacum corner farmstand

It's time to start thinking about Summer. Isn't it? It's almost the end of July and some of our farmers have been delivering the first summer tomatoes to the farmers markets and corner store.

No matter what your current mood is about summer 2011 on the Olympic Peninsula I don't think you'll argue with me that nothing says summer to me like garden fresh tomatoes turned into a quick salsa.

HEIDI'S FRESH SALSA - makes about 3 cups

Ingredients:

- 1 1/2 lbs fresh tomatoes, finely diced
- 1/2 medium red or yellow onion, finely diced
- 2 jalapeño chili peppers, finely diced
- Juice of two limes
- 1/2 cup chopped cilantro
- Salt and pepper to taste

Directions:

1. Combine all of the ingredients. Taste.
2. The heat of salsa is VERY subjective. If the chilies make the salsa too hot, add some more chopped tomato. If not hot enough, chop more chilies and add.
3. Let sit for an hour for the flavors to combine.
4. Serve with San Juan salsa chips

