

Salsa Fresca (Pico de Gallo)

from [Love Every Bite](http://loveeverybite.blogspot.com/)

The quantities below are approximations. I never measure when I make salsa.

4 medium-size ripe tomatoes - diced

½ cup peeled, diced cucumber

¼ cup finely chopped red onion

2 Tbsp chopped cilantro

½ to 1 habañero pepper (or jalapeño or other) – seeded and very finely minced

1 small garlic clove – minced

1 Tbsp lime juice

½ tsp kosher salt

Mix everything together in a bowl. It's best if you let it sit in the refrigerator, covered, for an hour or so, then taste it and adjust the ingredients as needed. Keep in mind, you can add, but you can't take away, so go light on the salt and the hot pepper to start. Also, chile peppers vary greatly in heat intensity, and you can't tell how hot they are until you taste them. So, be cautious. Use this fresh salsa within a day or two max.

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