

Pomegranate Salsa

(recipe by <http://twistedflavor.blogspot.com>)

2 Pomegranate's'
2 Tomatoes 4 if they are small
2 Avocados diced
4 Tbsp Lemon Juice or I use 1 whole lemon
2 Tbsp Chopped Onion
1/2 tsp Coriander
1 tsp Salt
1/2 tsp Ground Cayenne Red Pepper

Start by seeding the Pomegranates. I like to place a dish towel on the counter to seed the pomegranates on. This way I am not dropping the veins and white flesh into my bowl. Note to the wise! Pomegranate seeding is dangerous to clothing. It stains!

Dice tomatoes, avocado and onion. Add juice of 1 lemon. Add spices. Gently mix

Try not to destroy the avocado! It is best to let it sit and let the juices come out. But, we are never patient enough to wait! Serve with Frito Scoops