

Level: Bachelor's

## RECIPE 1

### Basic Tomato Salsa

This raw, chunky, all-purpose salsa—also called *salsa cruda* or *salsa fresca*—is great with guacamole and tortilla chips, spooned over tacos, or even dolloped on scrambled eggs. Use the best-quality tomatoes of any variety you can find. For milder heat, discard the seeds and ribs in the jalapeño. If you like your salsa *muy caliente*, add more of the chile pepper or substitute a hotter serrano.

#### Ingredients

- 1 pound tomatoes, seeded and chopped
- 1 cup finely chopped red onion
- 1 jalapeño, finely chopped (about 2 tablespoons)
- 1 tablespoon fresh lime juice
- 1 1/2 teaspoons kosher salt
- 2 tablespoons chopped cilantro

Combine first 5 ingredients in a medium bowl. Gently stir in cilantro. **Yield: 3 cups (serving size: 1/4 cup).**

#### Extra credit

Prepare the salsa 30 minutes before serving and let it stand at room temperature to allow the flavors to develop.