

Tomato Serrano Salsa

Ingredients

- 1 lb plum tomatoes, cored, finely chopped (should yield at least 2 cups of chopped tomatoes)
- 2 Serrano chilies, seeded and minced
- 1 medium white onion, minced (should yield at least 1 cup of onions)
- 3 Tbsp chopped fresh cilantro
- 3 Tbsp fresh lime juice
- Kosher or coarsely ground salt
- Corn chips for serving

Directions

Combine tomatoes and chilies in a medium bowl. Place minced onion in a strainer and rinse under cold water for 10 seconds. Drain onions well and add to tomatoes and chilies. Gently stir in cilantro and lime juice. Season with salt. Refrigerate for 12 hours till ice cold. Salsa will get “hotter” the longer it sits.

Serve with corn chips.



Anna Niewisch Petersen stands tall among the plentiful plants in her mother's backyard garden in Bartlett.

Submitted by: Marianne Nyberg



*“We moved into our house on Poppy Lane in July in 1984
Our 1st neighborhood party was that July 4th. I made
this salsa dish and have been making it ever since. The neighbors
love it and so does everyone else!!”*