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## FRESH SALSA

MAKES 8 CUPS / PREP TIME: 15 MINUTES / COOK TIME: 0 MINUTES

*This beautiful salsa is simple to make and so delicious when the onions, cilantro, peppers, and tomatoes are at their succulent, juicy peak in late summer. Making this salsa is easiest with a food processor, but if you don't have one, you can chop everything by hand with a sharp knife.*

**¼ large onion, sliced**

**¼ bunch fresh cilantro, leaves only**

**1 serrano pepper, sliced**

**1 jalapeño pepper, sliced**

**12 cups quartered medium or small tomatoes**

**Juice of 1 lime**

**½ tablespoon chili powder**

**½ tablespoon garlic salt**

1. Put the onion, cilantro, and peppers in a food processor and pulse until the desired chunkiness or texture is reached.
2. Pour the salsa into a large bowl.
3. Process the tomatoes in the food processor in the same way.

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4. Add the tomatoes to the bowl.
5. Add the lime juice, chili powder, and garlic salt to the mixture. Stir to mix in thoroughly and serve.

