



RECIPES

Salsa

- 4 large Roma tomatoes, diced
- ½ medium red onion, diced
- ¼ cup chopped fresh cilantro (or 1 tsp. dried cilantro)
- ½ clove diced or pressed Elephant garlic
- 4 tablespoons lemon juice
- 1 tablespoon extra virgin olive oil
- ½ tsp. cumin
- ½ tsp. Real Salt
- ½ tsp. paprika
- ½ tsp. oregano
- dash cayenne red pepper

Mix all ingredients together in non-plastic bowl and stir well. Cover and let sit 4-6 hours or overnight in refrigerator. Salsa is best if it is let to sit at room temperature for 1 hour before eating as dip or sauce. Uncover and stir well again before serving.