

Strawberry Salsa

from In Our Grandmothers' Kitchens

Ingredients:

the juice of 1 lime
1/2 teaspoon salt (more or less, to taste)
1 jalapeño pepper, seeded and finely chopped
3 to 4 tablespoons finely chopped red onion
a handful of fresh cilantro, chopped
2 cups strawberries, chopped fairly small

Instructions:

In a bowl stir together the lime juice and the salt. Stir in the pepper, the onion, and the cilantro; then add the strawberries.

Refrigerate the salsa for a couple of hours for maximum flavor. Serve with tortilla chips, over chicken or fish, or with crackers and cream cheese. Makes a little over 2 cups.