

## Salsa Fresca

(This tends to get runny the longer it sits, so it's best prepared fairly close to the time it will be eaten.)

All quantities are approximate – vary to taste and to the ingredients easily available.

2 cups diced tomatoes, well-drained (either two small cans or one large can)  
2-4 hot peppers (jalapeno, habanero, anaheim, cayenne – whatever you've got)  
2 Tb olive oil  
2 Tb red wine or balsamic vinegar  
½ cup red onion, chopped (optional)  
2 large cloves garlic, minced  
½ Tb oregano (fresh, or dried Mexican Oregano)  
2 Tb fresh cilantro, chopped  
salt and freshly ground black pepper, to taste

Mix together and serve with non-flimsy chips. Liquid that builds up can be poured or spooned off.

Good additions for this or commercial salsas:

1 can black beans, drained and rinsed well  
¼ cup chopped scallions (both white and green part)  
juice from freshly squeezed lime  
more fresh cilantro  
cooked, drained corn kernels