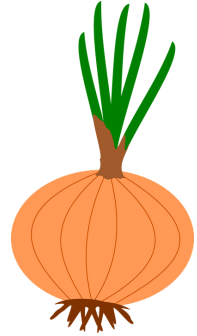


Sweet Imperial Onion Salsa

- 1 Large Imperial Sweet Onion, Chopped
- 2-3 Medium Fresh Tomatoes, Diced
- 1-2 Cloves of Fresh Garlic, Minced
- 1 Tbs. Fresh Cilantro, Chopped
- 1 Tbs. Fresh Parsley, Chopped
- 1 Tbs. Olive Oil
- 1 Tbs. Red Wine Vinegar
- 2 Tbs. Fresh Lemon or Lime Juice
- Salt and Pepper to taste



Forget the Cuisinart! For the proper texture, chop these ingredients by hand. Let the mixture marinate for several hours in the refrigerator. It's best the first day, but will last for several days. Like your salsa with a little heat? Then add chopped fresh chilies, Tabasco or Fred's Horseradish. Maybe even try the "Sicilian" version, eliminate the cilantro, and add two tablespoons of chopped fresh basil! ENJOY!

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