

# Betty's Precocious Pico de Gallo Recipe



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In this video, Betty demonstrates how to make her Precocious Pico de Gallo. This is a condiment made of chopped fresh vegetable with some spices that is served with Mexican food. This version is colorful and tasty and will go wonderfully with tortilla chips, nachos, tacos, burritos, fajitas, and the like.

Ingredients:

4 Roma tomatoes, chopped  
½ red onion, finely chopped  
½ jalapeno pepper, finely chopped  
1 medium clove of garlic, minced  
juice of one lime (or 2 tablespoons lime juice)  
½ tablespoon extra virgin olive oil  
2 tablespoons fresh cilantro, finely chopped  
½ teaspoon coarse salt (sea salt) (You may use regular salt, if you do not have coarse salt.)  
¼ teaspoon freshly ground black pepper (You may use ground pepper, if you dont have peppercorns to grind.)

In a medium-sized bowl, combine 4 chopped tomatoes, ½ chopped red onion, ½ chopped jalapeno pepper, 1 minced clove of garlic, juice of 1 lime, ½ tablespoon olive oil, 2 table-  
spoons chopped fresh cilantro, ½ teaspoon coarse salt, and ¼ teaspoon freshly ground black pepper. Mix together well. Pour into a nice serving dish, and cover with plastic wrap. Refrigerate 4 or more hours. Serve with tortilla chips or with a full Mexican dinner! This is a gorgeous dish, and it tastes terrific!!!