



# In The Kitchen



## PICO DE GALLO, SAVORY & SWEET VARIETIES

HOSTED BY

**COO/Chef Joshua Gentry of Little Donkey**

### SHOPPING LIST

- 4 Alabama-grown tomatoes
- ½ of an onion
- 3 tbsp of any fresh Chile
- 1 oz Kosher salt
- 2 oz cilantro, chopped
- ½ cup fresh lime juice, or an acid

### DIRECTIONS

#### Chef's notes

For savory, add juice from locally-grown jalapeños; let sit for a few hours before serving for a more savory taste.

For sweet, take advantage of the fruits growing in season in AL.

Dice peaches, watermelon or strawberries for a sweeter kick.

You may need to adjust the amount of lime juice and salt to maintain a balanced flavor.

Wash the tomatoes before dicing. Drain extra liquid. Combine remaining ingredients and mix in a large bowl. Add salt and fresh lime juice to taste.

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