

Pico De Gallo



Recipe courtesy of Guy Fieri

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Directions:

In a medium bowl, combine 4 diced plum tomatoes, 2 tablespoons chopped cilantro, 1/2 minced red onion, 1 minced garlic clove, 1 minced jalapeño (seeded), the juice of 1 lime, 1 teaspoon fresh celery juice (optional), 1/2 teaspoon kosher salt and a few grinds of pepper; mix well. Cover and refrigerate to allow the flavors to meld, 1 hour or up to 3 days. Drain any excess liquid before serving.



Photograph by Ryan Dausch

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