

Salsa Fresca

½ cup packed, coarsely chopped epazote
2 cloves garlic
½ onion, coarsely chopped
1 jalapeño chile, halved lengthwise
1 ½ lbs ripe tomatoes (7 or 8), cored and quartered
Juice of 1 lime
Salt to taste

Method:

Using a food processor, pulse the epazote and garlic together for 30 seconds. Scrape down the sides, add the onion and jalapeño and pulse until finely chopped. Transfer to a medium bowl.

Working in batches, add the tomatoes to the food processor and pulse until finely chopped. Add to the cilantro mixture. Stir in the lime juice and season with salt.

(By Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)