

Dill Pickle Salsa

Ingredients:

1 large Tomato, finely diced
1/3 cup finely diced Dill Pickle
1 medium pickled Jalapeno Pepper, cored and finely diced
1/3 cup Red Onion, finely diced
2 tbsp. fresh Italian Parsley, finely chopped
1 tbsp. Red Wine Vinegar
2 tbsp. Extra Virgin Olive Oil
Kosher Salt & freshly ground Black Pepper, to taste

Directions:

Combine all the ingredients, mix well, taste, and adjust salt and pepper, if necessary. Let flavors blend together at room temperature for 1 hour before serving. You can also put in a covered jar and refrigerate.
Great with Grilled Chicken, Beef, or Seafood!