

A Sutherland Belle

Hominy & Cucumber Salsa

INGREDIENTS

- 1 1/2 pounds ripe tomatoes of any size, diced (I remove the seeds)
- 1 large English cucumber or 4 petite cucumbers, diced
- 1 (25-ounce) can of white hominy, rinsed and drained
- 1 small diced red onion
- 1-2 jalapenos, seeded and diced
- 1 bunch or 3/4 cup coarsely chopped cilantro leaves and stems
- 1/4 cup extra-virgin olive oil
- 2 lemons zested and juiced
- 1 lime juiced
- 4 garlic cloves, finely minced
- Kosher salt and fresh cracked black pepper

INSTRUCTIONS

1. Drain and rinse canned hominy. Place diced onion in a small bowl of water to allow the flavor to mellow until after step 2 then drain.
2. Add tomatoes and a healthy pinch of kosher salt to a large bowl. Let sit for five minutes.
3. Add all of the ingredients to the tomatoes. Season heavily with fresh cracked pepper and stir. Let sit for 10 minutes or up to 2 hours at room temperature.
4. Before serving, taste and add more salt, and lemon juice until it tastes bright. The balance is largely dependent on your tomatoes. (This salad will keep for up to 4 days in the refrigerator. Bring to room temperature before serving.)