

Recipe Corner

Chef Ikimi Dubose

Rayburn Café

Pico de Gallo

Serve cold as an accompaniment to tacos, burritos or with tortilla chips

2 large vine ripe tomatoes diced

2 large yellow vine ripe tomatoes, diced

3 jalapeños, finely chopped

1 large red onion, small diced

3 cloves garlic, chopped

1 bunch cilantro, chopped

2 shakes Tabasco sauce

¼ cup lime juice

¼ cup olive oil

¼ cup tequila (Patron Gold)

Salt and Pepper to taste

1. Combine all ingredients in a large bowl
2. Cover in plastic and chill for approximately 45 minutes

Celebrating Women's History Month