

Bobby Miller's Salsa (from Old Mexico)

½ lb. jalapeno
1 yellow onion
1 tomato
1 bundle cilantro
1 lemon
1 beer
Black pepper
Garlic salt

Slice onion very fine (as fine as possible).

Slice tomato very fine as not to puree.

Chop cilantro very fine.

Slice jalapeno very fine.

Mix all till even color is clear, then add black pepper till very clear trace. Do same with garlic. Add quarter beer and allow to set for 10 minutes and serve. Add juice from lemon (Be careful of seeds).