Ginger Salsa

Ingredients

- 1 1/2 (one and one-half) cups tomatoes, seeded, peeled, chopped
- 1/3 cup green onion, chopped
- 1 tablespoon grated ginger root
- 1/3 cup cilantro, chopped
- 2 cloves garlic, minced
- 2 teaspoons olive oil
- 2 tablespoons red wine vinegar
- 1 tablespoon honey
- 1 teaspoon salt

Method

In large bowl, stir together tomatoes, green onions, grated ginger, cilantro, garlic, olive oil, vinegar, honey and salt. Cover and chill for 24 hours to let flavors blend before using. Yields two cups.