

## Spicy Turkish Tomato Salad

2 luscious, red ripe tomatoes, cut into 1/4-inch dice, with their juices

1/2 small sweet onion, cut into fine dice (about 1/4 cup)

1 to 2 hot green peppers, such as horn peppers or jalapeños, seeded  
and cut into fine dice (for a hotter salad, leave seeds in)

1/4 cup finely chopped fresh flat-leaf parsley

1 tablespoon Aleppo pepper, 1 tablespoon Turkish pepper paste, or  
1 to 2 teaspoons hot red pepper flakes

2 tablespoons olive oil

1 tablespoon fresh lemon juice

Coarse salt and freshly ground black pepper

Place the tomatoes, onion, hot peppers, parsley, Aleppo pepper, oil, and lemon juice in a nonreactive mixing bowl. Toss to mix, then season the tomato salad with salt and black pepper to taste.

Red pepper paste -- biber salcasi -- is a spicy red condiment made with dried Turkish red peppers and salt. Aleppo peppers are rust-colored hot pepper flakes that are simultaneously milder and more flavorful than North American hot pepper flakes. They have a metallic, almost lemony tartness. Look for both at a Turkish or Near Eastern market.