



Fire Roasted Tomato Salsa



Ingredients:

- 4 vine-ripened tomatoes, quartered
- 2 small yellow onions, cut into wedges
- 6 cloves garlic, peeled
- 3 Serrano chili peppers, stemmed (use less for a milder salsa)
- ¼ cup vegetable oil
- 2 teaspoons salt
- 1 teaspoon cumin
- ¼ cup cilantro leaves
- 1 tablespoon fresh lime juice, from one lime, plus more if needed

Method:

1. Preheat the broiler and set an oven rack about 5 inches beneath the heating element. Line a rimmed baking sheet with aluminum foil.
2. Place the tomatoes, onions, garlic, whole Serrano chile peppers, and vegetable oil directly on the prepared baking sheet and toss with your hands. Broil until softened and charred, 10-15 minutes.
3. Transfer the vegetables and juices to a food processor fitted with the metal blade. Add the salt, cumin, and pulse until just desired consistency.
4. If you left out some of the chili peppers, now is the time to taste and add more. Add the cilantro and fresh limejuice, and pulse until the cilantro is chopped. Taste and adjust the seasoning with salt and more limejuice if necessary. Be sure to add enough salt and lime to bring out all the flavors.
5. Transfer to a bowl and serve warm, at room temperature, or slightly chilled.

Note: This is a spicy salsa recipe. If you are concerned about the level of heat, add only one Serrano pepper at this point. You can always blend the others in to taste.