

OUR SALSA SECRETS REVEALED.



MAD MEX PICANTE SALSA

Time: 25 Min

Equipment needed:

- Large mixing bowl
- Teaspoons
- Wooden spoon or spatula
- Large pot
- Blender

INGREDIENTS:

- Roma Tomatoes - 4 or 5
- Brown Onion diced- 1/8 cup
- Chile De Arbol - 5g dry or 20g soaked
- Garlic - 3 cloves
- Cumin powder - 1 Tsp
- White Vinegar - 2 Tsps
- Water - 4 Tbls
- Cayenne pepper powder - 1 Pinch
- Habaneros (fresh) - 2
- Salt - 1 Tsp

METHOD:

1. Place whole dried chile de arbol in small bowl of boiling water for 15 min
2. Fill saucepan with enough water to cover tomatoes and bring to a boil
3. Place the whole tomatoes and habaneros in the boiling water and simmer for 15 min
4. Remove the tomatoes, habaneros and soaked chile de arbol and place into a bowl to cool
5. Transfer the tomatoes, habaneros, and chile de arbol to a blender
6. Add 60ml of water to blender and then blend until pureed
7. Add all other ingredients to the blender and blend until smooth
8. Taste and adjust seasoning if necessary