

## OUR SALSA RECIPE. FEEL FREE TO GRILL US ABOUT OUR ROASTED TOMATOES.



### MAD MEX ROASTED TOMATO SALSA

**Time:** 25 - 30 Min

**Equipment needed:**

- Large mixing bowl
- Teaspoons
- Wooden spoon or spatula
- Large pot
- Blender
- Hot BBQ Grill or frying pan

**INGREDIENTS:**

- Roma Tomatoes - 4 or 5
- Brown Onion diced - 1/2
- Garlic - 1 clove
- Jalapeños (fresh) - 1 Tsp
- Lime juice - 1/2 Tsp
- Water - 3 Tbls
- Chipotle en Adobo - 1 Tbls
- Ancho Chilli powder - 1 Tsp
- Chile De Arbol - soaked 1 Tsp
- Salt - 1/2 Tsp
- Coriander (fresh) - 2 stems with leaves
- Rice Bran Oil or Vegetable Oil - 1 Tbl

**METHOD:**

1. Place whole dried chile de arbol in small bowl of boiling water - 15 min
2. Wash the tomatoes & jalapeño and peel onion and garlic
3. Slice the tomatoes & onions in half
4. Place tomatoes, jalapeños, onions, and garlic in bowl and lightly toss in oil
5. Grill on a hot grill or pan till skin is charred black, then flip and repeat. When blackened and charred, remove and allow to cool
6. Place grilled tomato, jalapeños, onion & garlic in the blender
7. Add remaining ingredients and blend till rough puree