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1 Roja Salsa v15

Without a wood fired grill, broiling tomatoes, onions, and peppers converts starchy carbohydrates into sweeter sugars. Additionally the infrared heat wonderfully chars imparting a mild smokey flavor to the sauce.

Cook and Prep time: 45 minutes + 45 minutes

Special Equipment: Blender

Special Ingredients: Inosinate

Substitutions: Inosinate -> Concentrated chicken stock.

2 lb Fresh tomatoes -> Two 22 oz cans of whole tomatoes rinsed.

Food Processor -> Blender

1. Cut peppers, tomatoes, and onion in half. On a baking tray arrange tomatoes and onion in the middle and the peppers and garlic on the edges. Drizzle liberally with olive oil. Broil on high using the top rack for about 10 minutes until lightly charred.

<p><i>Grilled/Broiled Vegetables:</i></p> <p>Roma/plum tomatoes, 2 lb</p> <p>To taste) serranos, 4 (spice</p> <p>Onions, 2 white</p> <p>Cloves in husk, 4 garlic</p> <p>Olive oil, 1 tablespoon</p>	<p><i>Blending ingrediants:</i></p> <p>Lime juice, 2 tablespoons</p> <p>Fat, 1 tablespoon</p> <p>Cilantro, 1 bunch</p> <p>Salt (to taste!), 1 teaspoon</p> <p>Pepper, 1.5 teaspoon</p> <p>Inosinate, 1 teaspoon</p> <p>Water, 1.5 cups</p>
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2. Juice the lime and reserve. Remove the garlic and peppers to cool. Add onion, tomatoes and ONLY half of the peppers to the blender. De-husk the garlic and add it as well. Process until diced.
3. Add in all below and process until smooth. If the salsa is not spicy enough add in half a pepper at a time, processing evenly for a few seconds and tasting, until the heat is to the desired level.
4. Let the salsa rest overnight in the fridge for the flavors to fully diffuse (45 minutes in the freezer [set a timer])