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1 Roja Salsa v15

Sans 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

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Cook time: 45 minutes

Prep time: 45 minutes

Special Equipment: Blender (food processor works okay)

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| <ol style="list-style-type: none"> 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 softened and lightly charred. Juice the lime and reserve. 2. Remove the garlic and peppers to cool. Add onion, tomatoes and 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 cools it as well [set a timer]) | <p><i>Grilled/Broiled Vegetables:</i></p> <p>8 red plum/Roma tomatoes (or two rinsed 22 oz cans in off season), 2 lb</p> <p>4 serranos (<i>Spice to taste!</i>)</p> <p>Onions, 2 white</p> <p>Cloves in husk, 4 garlic</p> <p>Of olive oil for broil, 2 tablespoon</p> <p>2 limes, 2 tablespoons</p>
<p><i>Blending ingredients:</i></p> <p>2 limes, 2 tablespoons</p> <p>Oil (1 tablespoon), food processing</p> <p>Are fine), Cilantro (stems</p> <p>Of salt (salt to taste!), 1 teaspoon</p> <p>Of pepper, 1.5 teaspoon</p> <p>Of chicken broth or 1 teaspoon of inosinate and 1.5 cups of water if vegetarian, 1.5 cup</p> |
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