

RECIPES

Roasted Tomato Salsa

This is my favorite salsa and it is certainly one of the easiest to prepare. In Mexico, cooks usually pan-roast the tomatoes and chiles on an ungreased griddle, grill, or skillet over medium heat. One reason for this is that many Mexicans still do not have ovens with broilers. I find it much easier to simply place them under a broiler as close as possible to the heat source. For a delightfully smokey flavor, you can also broil the tomatoes and chiles over mesquite coals.

Ingredients

4 medium-sized tomatoes
2 medium *serrano* or jalapeño chiles
1 teaspoon salt, or to taste

Directions

- 1. Preheat your oven's broiler.**
- 2. Roast the tomatoes and chile.** Place the tomatoes and chiles on a skillet or baking sheet that will withstand high heat. Place it under the broiler as close as possible to the heat source and broil until the ingredients are blackened.
- 3. Blend and strain the salsa.** Place the broiled ingredients in a blender, add the salt and puree. Push the pureed salsa through a strainer with the back of a spoon or use the fine blade of a food mill.