

## REMOJON

Remojon is a broth that is traditionally served with migas. While everyone may eat out of the same large skillet of migas, each will have their own bowl for remojon so that they can dip the migas in.

This recipe was contributed by Joan Martinez but it is a recipe that was in her husband's (Dan Martinez) family for many years. Dan's mother and Aunt Filomena used this recipe and most recently it is used by Barbara Martinez Carrion, Joan and Dan's daughter.

Like most recipes, the amount of ingredients is not exact and the directions are not always crystal clear. However, after making this a few times, one can make it their own by adjusting the recipe to suit your own taste!

8 dried peppers, 1 hot

10 tomatoes, cut up

8 roasted peppers

6 cloves garlic, chopped

Put all ingredients in a pot with water and cook.

(Some use broth in addition to water. If you don't have dried peppers, use more roasted peppers. Also, some add sardines.)