



Fire Roasted Salsa

Prep Time: 20 mins

Cook Time: 2 hours

Total Time: 2 hours and 20 mins

Servings: 20+ servings

Directions

1. Set broiler to Hi. Quarter the tomatoes and onions. Halve the jalapeños and remove the seeds (PROT TIP: use a spoon and/or wear gloves as the oils will stick around under your nails). Line a large baking sheet with the tomatoes, onions, jalapeños and garlic. Place the tray on the top rack, just below the broiling unit.
2. Let the veggies roast until a good char develops, about 30 mins.
3. Add charred vegetables to a large stock pot along with cilantro, salt and juice from the limes. Using an immersion blender, blend to your preferred consistency.
4. Place stock pot over low heat and let salsa boil for 1.5 – 2 hours to allow flavors to meld.
5. Enjoy with your favorite chips, store in the fridge for up to 2 weeks, or water bath can in pint jars for longer storage!

Ingredients

- 5lbs tomatoes, Roma work the best
- 2 onions
- 1-2 jalapeños
- 4 cloves of garlic
- 1 bunch of cilantro
- Juice of 6 limes
- Salt to taste