

Roasted Tomato Chipotle Salsa

I learned the basis for this one on a beach in Mexico.

- 4 – 28 oz. cans whole tomatoes – see note
 - 1 large onion peeled and quartered
 - 3 cloves garlic
 - 5 Chipotles in Adobo
 - 1 tsp. Adobo sauce from the chilies
 - 1 bunch Cilantro washed, with the long stems torn off.
1. Line a sheet pan fitted with a rack with aluminum foil. Place the rack in the sheet pan
 2. Drain the tomatoes and reserve the liquid
 3. Blacken the tomatoes under a broiler, 20 – 30 minutes depending on the size of the tomatoes.
 4. Place all of the ingredients in the bowl of a food processor and process until everything is thoroughly chopped. Add a little reserved tomato water if the salsa is too thick.
 5. Serve. Will keep refrigerated for about a week.

Note: You can substitute 8 lbs. of fresh tomatoes. Remove the skins, cut them in half and roast them on the grill cut side down. This is a lot more trouble but the salsa will have a nice smoky flavor.