

# 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.

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## Ellen's Hummus

- 1-16 oz. can garbanzo beans – drained, liquid reserved
- 2 cloves garlic – minced
- 4 Tbls. lemon juice
- 2 Tbls. tahini

- 2 Tbls. olive oil
  - Salt and pepper to taste
1. Add all ingredients to a blender along with 3 oz. of the reserved bean water
  2. Blend until smooth, adding additional bean water if needed
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## Goat's Beard Queso

The heat of the habaneros is balanced by the goat cheese. With the strong flavor of the goat cheese and the fire of the habaneros, a little dab will do ya!

- 1 Tbls. Oil
  - $\frac{1}{2}$  C diced onion
  - 1 clove chopped garlic
  - 1 – 15 oz. can diced tomatoes well drained
  - Salt and Pepper
  - 5 Habaneros sliced – See note
  - 1 – 8 oz. log fresh goat cheese
  - $\frac{1}{4}$  cup chopped cilantro
  - $\frac{1}{2}$  Cup toasted pumpkin seeds (pepitos) ground to a fine dust (optional)
1. Heat oil in a skillet over medium heat.
  2. Add onions and sauté until soft – about 3 minutes
  3. Add Garlic and cook for 30 sec.
  4. Add tomatoes and continue to cook until tomatoes start to wilt.
  5. Add salt and pepper to taste
  6. Add sliced habaneros and stir to incorporate. Remove from heat.
  7. Cream goat cheese in a food processor

8. Add onion mixture and cilantro. Continue processing until queso is smooth.
9. If queso is too thin, carefully add toasted ground pepitos until you reach the desired consistency.
10. Serve warm or at room temperature

Note: To slice habaneros, hold the pepper by the stem and start slicing at the tip, moving toward the stem as you slice. Then use the stem with the little top piece to wipe any slices off of the knife. If there is no stem, use a fork to hold down the stem end and proceed as above. You could come to regret touching a sliced habanero.

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## Roasted Peanut Habanero Salsa

Spicy, nutty and addictive. This salsa is great with chips or veggies. I use fresh ground peanut butter and fresh juice.

- 1 cup roasted peanuts
  - 1 2/3 cups peanut butter
  - 6 cloves (2 Tbls) garlic cloves, minced
  - 2/3 cup salsa
  - ½ cup lime juice
  - 2/3 cup orange juice
  - 4 habaneros
  - 2/3 cup chopped white onion
  - 1 sm bunch cilantro, chopped
  - 1 Tbls corn oil
1. In a small dry skillet over med high heat, roast the habaneros until they just begin to blacken.
  2. Combine all ingredients, except oil, in blender and blend until smooth.
  3. With blender running, add oil slowly.