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.