

Roasted Tomato Salsa

Makes about 2 cups

It's been a long search for the perfect salsa, but with this recipe I feel like I may have finally found it. It combines the best of both cooked and fresh salsas to make an addictive dip that won't last long in your refrigerator.

3 medium tomatoes (about 1 ½ lbs)
1 large unpeeled garlic clove
2 canned chipotles in adobo (use only 1 if you want a less spicy salsa)
1/3 cup finely chopped white onion
1/3 cup finely minced fresh cilantro
Juice from ½ a lime, more to taste
Salt, to taste
Freshly ground black pepper, to taste

Turn the broiler on high and place a rack in the top third of the oven. Place two of the tomatoes on a baking sheet. Broil for about 8 to 10 minutes or until the tomatoes are blistered and their skin splits.

While the tomatoes are roasting, heat a heavy-bottomed skillet (cast iron works great for this) over medium-high heat. Add the unpeeled garlic clove and cook, turning as needed, until peel begins to char and the garlic itself begins to soften. If you'd like, you can also roast the tomatoes in the skillet with the garlic although I find it is easier to roast them in the oven.

Remove the tomatoes from the oven and the garlic from the skillet and let cool. When cool enough to handle, peel the skin from the tomatoes and discard. Remove the peel from the garlic. Cut out the core of the tomatoes and put the tomatoes and peeled garlic in a blender.

Add the chipotles in adobo to the blender and puree everything until smooth. Pour the mixture into a medium bowl.

Core and seed the remaining tomato. Finely chop the tomato and add it, the white onion, and cilantro to the pureed tomato mixture. Stir to combine. Add the lime juice and season to taste with salt and freshly ground black pepper. Serve immediately or refrigerate until ready to serve.

This recipe came from Minced blog (mincedblog.com).