



## Spicy Tomato Chipotle Salsa

***Makes about 3 cups of salsa***

6 large ripe tomatoes – preferably Roma

½ of a large white onion – peeled and quartered

4 garlic cloves – peeled

2 to 3 chipotle peppers in adobo– depending on the size and how spicy you like your food

1 tsp. ground cumin

Salt to taste

¼ cup chopped cilantro leaves

Place the tomatoes, onion and garlic cloves in a large skillet over a hot burner. Roast the vegetables, turning them occasionally, until you have visible charred spots on all of them. Do not exaggerate as this will burn your vegetables and you will have a bitter salsa.

Place your roasted vegetables in a food processor. Add the chipotle peppers. Process until smooth.

Return the salsa to the skillet. Add the cumin and season with salt. Simmer for about 20 minutes. Add the chopped cilantro and remove from heat. Cool down completely and refrigerate.

Serve with chips and enjoy!