

# Habanero Salsa

## Ingredients:

- 1 large tomato
- 1/2 a white onion
- 2 garlic cloves
- 6 to 8 habanero peppers (stemmed and seeded)
- Generous pinch of salt
- 2 cups water
- 1 tablespoon white vinegar
- 1 tablespoon agave syrup (or 1 teaspoon sugar)

## Instructions:

### 1. Char the vegetables:

- Heat a dry skillet over medium heat. Place the tomato, onion, and garlic in the skillet and char them, flipping occasionally, until they are blackened in spots. This adds a smoky depth to the salsa.

### 2. Simmer the mix:

- Add the habaneros and 2 cups of water to the skillet. Scrape up any bits stuck to the bottom of the pan to enhance the flavor. Generously season with salt (you'll need it to balance the heat). Cover the skillet and simmer for 15 minutes.

### 3. Cool and blend:

- Remove the skillet from heat and allow it to cool. Transfer the contents of the skillet to a blender, including about half of the remaining liquid.

### 4. Add finishing touches:

- Add the vinegar and agave syrup (or sugar). Blend until smooth, adjusting the consistency with more liquid if needed. Taste and adjust the seasoning.

### 5. Store:

- Transfer the salsa to a clean, airtight container and refrigerate. It will keep for 2 to 3 weeks.