

U The Lexingtonienne U

OVEN-ROASTED TOMATO SALSA

- 1 1/2 pounds fresh tomatoes (Plum is recommended. I used an unknown kind from Cousin Blista's garden.)
- 1-3 jalapenos
- 1/2 small onion, sliced
- 1/4 inch thick
- 4-5 garlic cloves, peeled
- 1/4 C loosely packed cilantro, chopped
- 1 1/2 t cider vinegar
- 1 t salt
- 1 t sugar
- 1-2 large cans peeled diced tomatoes, just in case

Heat broiler in oven. Arrange tomatoes and jalapenos in a single layer on a large, rimmed baking sheet lined with foil. Place about 4-5 inches under broiler and broil until skins begin to blacken and blister. Mine took 10-12 minutes. Using tongs, rotate tomatoes and jalapenos so that the opposite side faces up, and broil until the other sides blacken and blister, about 6-7 more minutes. Remove from oven and set aside. When they are cool, skin the tomatoes (the skins will come off very easily) over your baking sheet so you don't lose any of the juices.

Turn broiler off and heat oven to 425. On a separate baking sheet lined with foil, arrange onion slices and garlic cloves. Bake until onion edges turn brown and dark spots form on the garlic cloves, about 15-20 minutes, stirring every few minutes.

Cut stems off jalapenos, peel skins off, and TASTE. It is *probably* going to be a good idea to core and seed them -- or at least one of them -- but I will let you be the judge. In a food processor, pulse the jalapenos with the onions and garlic. Scrape into a bowl and set aside. Without cleaning out the food processor, add your tomatoes and pulse to your desired salsa consistency.

Add the pulsed tomatoes to the jalapeno mixture. Stir in cilantro, vinegar, salt, and sugar until everything is thoroughly mixed. Taste. If the salsa is too hot, add canned tomatoes until you can stand it.

