



SALSA

YIELDS 1 QUART

Ingredients

- 1 large yellow onions (or 2 small onions)
 - 2 jalapenos, stems removed
 - ¼ cup whole peeled garlic
 - 2 lb tomatoes, quartered
 - 1 bunch cilantro, stems removed & coarsely chopped
 - 1 oz lime juice (2 tbsp)
 - 1 tbsp salt
- *FRUIT SALSA VARIATION: Add 8 oz fresh fruit cut into large chunks if needed (peaches, strawberries, persimmon, blackberry)

Directions

- Set the oven to 500° F. Line a sheet pan with parchment or foil.
- Cut the onions into wedges. Cut the jalapenos into quarters. Place the onion, jalapenos, and tomatoes (and fruit, if using) on the prepared sheet pan lined with parchment paper, spread into an even layer. Scatter the garlic cloves on top, then place the pan in the oven.
- Roast until the onions and tomatoes have plenty of deep brown and even blackened spots, and everything is fragrant; about 30 minutes. Transfer the roasted mixture to a large mixing bowl and allow to cool slightly. Add the cilantro, lime juice and salt; stir to combine. Working in batches, transfer the mixture to the food processor and puree until evenly blended and no large chunks remain.
- Salsa can be stored up to one week in the fridge in an air tight container, or transferred to jars for canning.