

## Zero-Mile Salsa *Salsa sin kilometraje*

### Ingredientes

- 1 cup fresh tomatillos, husks removed, washed
- 1 ½ cups assorted tomatoes + one extra for roasting
- 1 large onion, peeled and quartered (I had six very small onions)
- 2 cloves garlic
- 1 sprig cilantro
- Fresh hot peppers, to taste (Jalapeños, serranos, Black Hungarian, Thai, etc.)
- Salt, to taste

Layer the tomatillos, 1 ½ cups of tomatoes,  $\frac{3}{4}$  of the onion and the cilantro in the blender jar, set aside. On a dry (no oil) iron skillet over medium heat, roast the extra tomato,  $\frac{1}{4}$  onion, garlic, and hot peppers, turning frequently and allowing some charring (this technique is called *tatemar* in Mexico.) As the ingredients char at different rates, remove to a plate as they turn blackish on the outside, being careful not to burn the peppers. Let the ingredients rest to cool down a little, then place in the blender with the reserved ingredients (removing the seeds and veins from the peppers before adding is optional).



Pulse or blend at slow speed, allowing a few chunks to remain so the salsa will feature speckles of red, charred black, and green from the blend of ingredients. Pour into a serving bowl, and season with salt, to taste.



This recipe yields about two cups of deliciously fresh and fragrant salsa. When using whatever veggies are available, from the garden or local store, the quantities of each ingredient may be modified accordingly. This is an excellent salsa as an appetizer with tortilla chips, topping for tacos, or to offer at the table to spice up steaks, chicken, rice, etc.