

Homemade Salsa

Recipe from [Peaches & Cake](#)

Makes 1 1/2 cups salsa

Time: 1+ hour



- 6 large beefsteak or hothouse tomatoes, cored and de-seeded (See directions below. Choose farm fresh or organic tomatoes for best taste.)
 - 1 poblano pepper, cored, halved, and seeds removed
 - 6 cloves garlic, peeled
 - 5 tsp. fresh lime juice (about 1 1/2 limes)
 - 1 1/4 tsp. cumin
 - 3/8 tsp. sea salt, plus more to taste
 - 1/4 cup packed fresh cilantro leaves
1. Set oven to 450⁰F.
 2. Slice off top of tomatoes. Squeeze out tomato seeds under cold running water in the sink, leaving the meaty party intact.
 3. Wrap garlic cloves in foil.
 4. Flatten the tomatoes and pepper. Place tomatoes and poblano pepper skin side up, and garlic foil packet on a baking sheet.
 5. Roast for approximately 45 minutes or until very tender and veggie skins start to blacken.
 6. Allow vegetables to cool. Peel the skin off the tomato and poblano pepper pieces (This step is optional – I do it because of sensitivity to tomato and pepper skins.). Remove garlic from foil packet.
 7. Add all ingredients to a food processor or blender and pulse a few times until blended, but don't obliterate it. You want the salsa to be slightly chunky.
 8. Transfer to a sealed container and refrigerate until ready to serve. Excellent in a fajita spread alongside guacamole, over eggs, or with roast chicken.

Note:

Salsa tastes even better the next day as the flavors begin to meet each other.