

Fire Roasted Salsa

A Smokey, Spicy Salsa

Sauce - Salsa

INGREDIENTS:

- 6-10 Roma Tomatoes
- 1 large onion
- 3-4 Jalapenos
- 1 lime
- 1 Bunch Cilantro
- 2 TBLS PyroDust Steak Seasoning
- * 1 TBLS Mexican Oregano *



DIRECTIONS:

Wash Roma tomatoes along with the Jalapeno peppers

Peel and quarter Onion

If desired De-seed and de-vein the Jalapeno peppers

In a shallow pan place the Onions, Jalapeno peppers, and Roma Tomatoes. Sprinkle the Mexican Oregano and Steak seasoning on top

Smoke over medium heat until the skins on the Tomatoes split.

Char the onions and peppers over a high heat.

Pick the leaves off the Cilantro, taking care not to get too many stems.

In a food processor, blend, the Onions, Jalapenos, Tomatoes, Cilantro, and the juice of 1 lime until desired consistency is reached

Notes:

Add or subtract Jalapeno's to reach desired heat level.

*If you can not find Mexican Oregano, leave out of recipe *