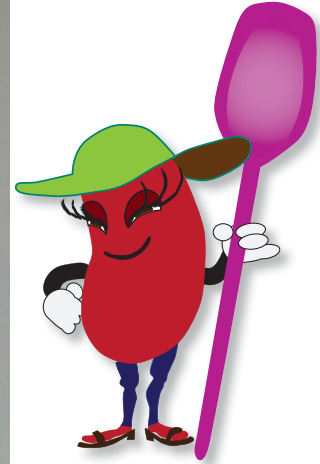


Beans, Rice And Everything Nice

Smokey Roasted Tomato and Ancho Chili Salsa



original recipe by beansriceeverythingnice.weebly.com

Ingredients

1 small white onion, chopped
4 cloves garlic, peeled
1-3 serrano chilis,
cut in half and seeds removed,
if desired
1 whole dried ancho Chili
8 fresh ripe plum tomatoes,
a little over a pound
1/2 teaspoon salt, optional
juice of 1 lime

1. Move the oven rack to the highest position and set the oven on broil. Line a baking sheet with parchment paper. Peel and coarsely chop the onion. Peel the garlic, but leave it whole. Remove and discard the chili stem. Slice the chili in half, and using a spoon, scoop out the seeds. Place all the prepared vegetables on the prepared baking sheet and broil until cooked and slightly browned. Set aside to cool.
2. Wash the tomatoes, cut them in half, and place them cut side down on the same prepared cookie sheet. Broil until soft and the skins have blackened slightly. Set aside to cool.
3. Next, prepare the dried ancho chili. Cut off and discard the stem, and shake out the seeds. Carefully, slice it open and dry roast it on the stove until aromatic and slightly softened. This step will help remove any bitterness. Once toasted, place in a bowl and cover with boiling water. Soak for 10 minutes.
4. Drain the ancho chili and place it in a food processor along with the roasted vegetables (including the tomatoes), lime juice and salt (if using), and process until desired consistency is reached.