

# 2018 Farmers Market Sunday Funday Salsa Contest

## 2<sup>nd</sup> Place Winner

### Burnt Habanero Crema Salsa By Doug Jackson

2-3 Habanero Chili Peppers  
1 Tablespoon minced shallots  
1 cup European sour cream (or any thicker variety)  
1/8 cup lime juice  
1/4 teaspoon lime zest  
1 1/2 teaspoon Alder smoked salt  
1 Tablespoon Dulse flakes  
1 1/2 teaspoon cumin powder

Roast Habanero peppers over high heat fast until they are blacked on all sides. Wearing disposable gloves, cut open and remove veins and seeds, to individual tolerances. Roughly chop.

Add roasted and chopped Habanero, minced shallot, lime juice, Alder salt, Dulse flakes, cumin powder to a 2-cup food processor and pulse until a salsa consistency is reached, usually about 12 pulses.

Add sour cream and pulse again until combined. Best if refrigerated for 24 hours.

Top with lime zest.

