

2018 Farmers Market Sunday Funday Salsa Contest

1st Place Winner

Tomato Salsa

By Grant Powell

4 medium or large tomatoes, quartered
1 medium yellow onion, halved and then thinly sliced
6 garlic cloves
2 serrano peppers (For less heat use fewer or substitute jalapeño peppers)
1/4 cup vegetable oil

Mix the above ingredients in a cookie sheet. Place pan in oven and broil for about 10 minutes until tomatoes are partially blackened.

Transfer roasted ingredients to a food processor or blender. Add:

2 teaspoons salt
1 teaspoon cumin
Fresh Cilantro to taste, roughly chopped
Juice of 1 lime

Pulse to desired consistency. Chill and serve.

