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## **Roasted Tomato Salsa**

12 large Roma tomatoes  
1 head garlic  
2 green bell peppers  
2 white onions  
15 chile arbol dry pods, stemmed  
1 – 4oz. can chipotle peppers in adobo  
1 cup white vinegar  
2 teaspoons sugar

Toast the chiles in a dry, hot skillet. Place them in a bowl and add hot water. Weigh them down with a bowl. Soak for 20 minutes. Place soaked chiles with some liquid in the blender. Add the chipotle peppers with their adobo and blend until smooth.

Place the tomatoes, garlic, peppers and onions in a roasting pan. Broil, keeping a close eye on them until blistered. Place the peppers and tomatoes into paper bags and seal well. Set aside until cool enough to peel and chop.

Add the blended chiles into a heavy pot. Add the vinegar and mix well. Add all of the chopped veggies and mix well. Season generously with salt. Bring to a boil, reduce heat and simmer for 20 to 30 minutes until slightly thick.

If preserving, add to hot jars as per instructions. If not, cool down and refrigerate. Enjoy!

NOTE: If you would prefer less heat use milder chiles such as chile California or chile pasilla.