

## Smoked Salsa

4 Roma tomatoes	1/2 cup cilantro
6 cloves garlic	1 tsp. salt (or more to taste)
1 white onion	2 tsp. lime juice
1 jalapeno pepper	

Set your smoker at 250\*. If you don't have a smoker, you can roast the vegetables in your oven, but the salsa will not have a smoky flavor.

Quarter the tomatoes and cut the onion into large chunks. Remove the stem from the jalapeno pepper. Cut the pepper in half lengthwise. Leave the seeds in the pepper if you want spicier salsa; remove them if you want a milder sauce.

Place the tomatoes, garlic, onion, and jalapeno on a grilling mat. Smoke the vegetables for 60 to 90 minutes.

Peel the skin from the quartered tomatoes. Place the smoked vegetables and the cilantro in a blender and blend until smooth. Add the salt and lime juice, and pulse to blend. Add more salt and lime juice to taste, if needed.

Makes about 2 cups.

**LEGAL CHOW**

*Recipes for Success*