

Charred Habanero Salsa- Central America

Ingredients:

3 Roma (plum) Tomatoes
3 Habanero Chiles,
1/4 C Water
1/8 † Kosher Salt



Instructions: This is really for adults. The Habanero becomes milder as it is pan-roasted or cooked. Note to Kids: Parents who like hot and spicy will love this simple recipe.

Wash Tomatoes and dry. Pan-roast them until they blister. Allow to cool.

Pan-roast the Habanero Chiles until dark brown, then remove the seed cores.

Put all the ingredients in a blender and blend until smooth.

Use within several hours.

This condiment goes with anything grilled and cooked with Achiote.

