



Authentic Yucatan Habanero Salsa

NIBBLEDISH CONTRIBUTOR

Ingredients

Vinegar
Habaneros
Garlic
Salt

Instructions

Grill the Habaneros and the garlic (with leafs on) until the garlic is soft and the habaneros have a burnt exterior.

Remove the stems and seeds from the chiles and the leaves of the garlic.

Combine habanero and garlic with vinegar in a blender. Liquify adding vinegar as necessary. You are trying to make a thick salsa. DO NOT TASTE.

Add a few pinches of salt and stir. Keep refrigerated and keep in mind that habaneros are hot hot hot. Always wash your hands VERY well when you are done when handling these chiles.

This salsa is meant to be consumed a drop at a time on tacos, fajitas or anything else.