



Authentic Yucatan Habanero Salsa

NIBBLEDISH CONTRIBUTOR

Ingredients

Vinegar
Habaneros
Garlic
Salt

Instructions

Grill the Habaneros and the garlic (with leaves 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.