



Roasted Tomato Salsa

NIBBLEDISH CONTRIBUTOR

Ingredients

¼ red onion, chopped fine

¼ green pepper, chopped fine

¼ jalapeno, chopped fine

1 clove garlic, crushed

½ teaspoon dried cilantro

4 ripe tomatoes cut into quarters.

Optional: Mrs. Dash, Extra Spicy

Mrs. Dash, Fiesta Lime

Instructions

1. Roast the tomatoes on the grill until black on all sides. Start with the cut sides and roast the skin side last. It

doesn't have to be totally black but at least 50%. Let them cool for a few minutes and then chop in the magic bullet by pulsing 6 or 7 times.

2. Then mix in the other ingredients to taste. Add salt to taste.

You can add black beans or corn to this to make a thick, rich dip.

You could also probably make the same thing without roasting it. I'll try that. But I'd try to peel the skin off of the tomato. It creates a kind of bitter flavor after a day or so.