



A delicious roasted salsa that is great with chips or any Mexican meal. Make this as hot and spicy as you prefer by adjusting the red pepper flakes and the seeds in the peppers. By leaving the seeds and membranes in the peppers out, you will have a mild version.

Ingredients:

- 8-12 Roma tomatoes (2 pounds)
- 3-4 Anaheim peppers (or Poblano)
- 1-2 Jalapeno peppers (you need about ½ pound total for the peppers)
- 1 medium onion
- 2-3 garlic cloves
- ¼ cup fresh cilantro leaves
- 1 teaspoon dried oregano
- 1-1/2 teaspoon ground cumin
- 2 teaspoons salt
- 2 teaspoon ground black pepper
- ¼ cup fresh lime juice
- ¼ cup cider vinegar (you can reduce for less tartness)
- ½-1 teaspoon crushed red pepper flakes

Preheat oven to 450°. Core and cut tomatoes in half. Cut the peppers in half. On a large baking sheet, place tomatoes and peppers, cut side down, quartered onion and garlic cloves. Roast in preheated oven for 30 minutes, removing the garlic after 15 minutes. Skin of the tomatoes and peppers should be blistered. Cover pan for 10 minutes. The steam will make peeling the tomatoes and peppers easy. Remove the skins from the tomatoes and the peppers, and the seeds from the peppers, if desired. You may want to wear gloves to peel the peppers

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to keep them from burning your hands. Place all of the ingredients in the food processor and chop to desired consistency. Put salsa in the refrigerator for at least 4 hours, but will be better then next day. Will keep in the refrigerator 2 weeks, if you use the full amount of vinegar. You can freeze this salsa.

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