

# Oven Roasted Salsa

October 4th, 2019

**This recipe serves: 4**

Prep Time: 01:00

Cook Time: 00:00

This salsa is made from scratch. The fresh ingredients add a sweet spice and the oven roasted ingredients provide a smoky spice. The heat level of this recipe is non-existent, but this salsa can be "heated" with anything from Poblano peppers, for a very mild heat, to Ghost Chilis that will knock your socks off.

## Ingredients:

1 large Pimento (Red Bell Pepper)  
6 medium Tomatillos  
2 Roma Tomatoes  
2 Cloves (1 Teaspoons) Garlic, finely minced or 1/4 Teaspoon Garlic Powder  
6 mild peppers like Anaheim Chilis or MILD Hatch Chilis  
Any other hot peppers (to taste) - OPTIONAL  
1/2 Teaspoon Salt

## Directions:

Note: Wear rubber gloves when handling any peppers hotter than a Bell Pepper.

Cut each pepper into quarters, lengthwise.

Remove the stem, seeds, and pith (the white inner part connected to the seeds).

Set the oven to Broil: High.

Organize the peppers, skin down on a large cookie sheet.

Broil until the flesh is soft and beginning to change color.

Flip each piece of pepper so that the skin side is up.

Continue to Broil until parts of the skin begin to burn and bubble.

Remove from the oven and set aside to cool.

Clean and remove the husk from the Tomatillos. Clean in cold water.

Quarter the Tomatoes.

Broil (on High) the Tomatillos and Tomatoes on a large cookie sheet.

After about 8 minutes, turn each Tomatillo and Tomato quarter and Broil for another 8 minutes.

Remove the Tomatoes and Tomatillos from the oven. Add all the ingredients, including any juices from the cookie sheet, into a blender or small food processor.

Pulse the blender until the ingredients are mixed thoroughly.

Refrigerate in a canning jar for up to 2 weeks.