

# Salsas and Guacamole

## Roasted Tomato Salsa

2 tablespoons avocado or olive oil  
5 Roma tomatoes, quartered  
2 jalapeno peppers, cut in half (seeds and ribs removed if you want less spice)  
1 serrano pepper  
3 cloves garlic (coat them in oil)  
½ teaspoon kosher salt  
1 teaspoon chicken **Better Than Bouillon**  
1-2 ancho chiles, stems removed \*depending on your heat preference (soak in one cup of hot water for 5 minutes)

**Directions:** Preheat oven to 425°F. Line a small roasting pan with foil with enough to hang over the sides. Place tomatoes, peppers, and garlic on the foil. Toss everything together with oil. Season with salt. Cover the mixture with the foil and roast until tomatoes are charring on the edges and the garlic is golden brown (about 20 minutes). Remove from pan to a blender with all of the juices. Add the ancho peppers and 2-3 tablespoons of the ancho water along with the bouillon and blend until smooth. Taste and season with salt to your liking.

## Alma's Salsa

**Directions:** Boil 6 Roma tomatoes, two garlic cloves, one jalapeño and one serrano until soft. Drain. Blend. Season with salt. Add 2 teaspoons of olive oil to the pot over medium high heat. Add the tomato mixture and stir until the mixture bubbles. Lower the heat to a simmer and continue cooking for a few minutes. Cool and serve.

## Some like it hot - Salsa

10 - 20 chiles de árbol (depending on how spicy you want it)  
2 large Roma tomatoes, roughly chopped  
2 cloves garlic

**Directions:** In a medium-sized skillet over medium-high heat, with 2 teaspoons of avocado or canola oil, fry dried chiles de arbol until they begin to brown. Add the tomatoes and garlic and allow to brown in the oil with the chiles. Remove from heat and blend. Add Kosher salt to your liking. If it's too spicy, add another tomato and blend.

## Pineapple Chipotle Sauce

½ cup plain yogurt  
¼ cup mayonnaise  
1 tablespoon chipotle paste \*if you like it hot  
⅓ cup pineapple chunks and 1 tablespoon juice if you have it  
½ teaspoon kosher salt  
½ teaspoon onion powder  
½ teaspoon garlic powder  
1 tablespoon fresh lime juice

**Directions:** Blend all ingredients together until a smooth sauce forms. Store in a squeeze bottle if you have one or an air-tight container.

## Salsa Verde

1 pound tomatillos, husks removed and rinsed  
2 cloves garlic  
1-2 tablespoons olive oil  
½ teaspoon kosher salt  
1 jalapeno and one serrano (if you want it really spicy)  
½ cup roughly chopped onion  
½ cup cilantro, chopped  
Juice from half a lime  
½ teaspoon cumin (optional)

**Directions:** Preheat oven to 425°F. Place tomatillos, garlic, oil and salt onto a quarter baking sheet pan. Toss everything together. Roast for 20-ish minutes or until the the tomatillos have turned brown on the edges are are completely softened. Remove from oven and allow to cool for 10 minutes before blending with the jalapeno and/or serrano, onion, cilantro, lime juice and cumin (if using). Taste for seasoning.

## Easy Guacamole

3 ripe avocados, mashed  
½ small onion, finely chopped  
2 cloves garlic, minced  
½ teaspoon kosher salt  
1 tablespoon olive oil  
Freshly ground black pepper  
1 jalapeno pepper, ribs and seeds removed, minced  
Juice from 1 lime  
½ cup fresh cilantro leaves, minced

**Directions:** combine all ingredients in a medium-size bowl. Taste for seasoning and serve immediately.