



Salsa Roja



Ingredients (Makes about 1 cup)

- 2 medium sized tomatoes, cut in half
- 1/2 small onion, cut into two thick slices
- 1 jalapeño pepper, cut in half and seeded
- 2 cloves of garlic, peeled
- 2 dried chiles, such as New Mexico, or Guajillo
- 2 dried chipotle chiles
- 1 tsp. kosher salt

This is a basic salsa, that can be used for chips, on tacos, eggs, and of course, pupusas! It is not terribly spicy. If you like things spicier, leave the seeds in the chiles.

Directions

1. Prepare a small baking sheet by lining it with foil.
2. Place the tomatoes (cut side down), onion, jalapeño (cut side down), and garlic cloves on the baking sheet and put under the broiler. Broil until the vegetables start to become charred, checking every few minutes. You may have to remove some of the smaller items as they become done.
3. Meanwhile, toast the dried chiles in a dry frying pan for a minute or two until they start to soften.
4. Remove from pan and let cool. Remove the stem and shake out the seeds from the chiles.
5. Put them in a bowl and pour boiling water over them. Let them soak for about 20 to 30 minutes until they are softened. Remove from the water and set aside.
6. When the vegetables are ready and the chiles softened, put them in a blender and puree, along with the salt. You may need to add a splash of water.
7. Serve with pupusas — or anything else that you like delicious sauce on!