

ROASTED TOMATO SALSA
from *Fine Cooking* magazine

You will need a cast iron frying pan, and an exhaust fan over your stove, because this creates a lot of smoke.

**1/2 medium yellow onion, finely diced
1 1/2 tablespoons lime juice, more to taste
6 medium Roma (plum) tomatoes
3 fresh jalapeno chiles, halved lengthwise, stemmed, and seeded
1 clove garlic, peeled
1 cup coarsely chopped fresh cilantro (a few stems are ok)
1 1/2 tsp. kosher salt, more to taste**

In a small bowl, soak the onion in the lime juice for at least 15 minutes.

In a dry cast iron skillet over high heat, “roast” the tomatoes, chile halves, and garlic until charred on all sides, about 2-5 min. for the garlic, 8-10 min. for the chiles (press them flat with a spatula) and 12-15 min. for the tomatoes.

Cool slightly, then pulse in a blender; the mixture should remain slightly chunky. Transfer to a serving bowl and add the onion, lime juice, cilantro and salt. Taste and add more salt or lime juice if needed. Use immediately or cover and refrigerate for up to a week.

FOX RUN



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GRILLED PINEAPPLE AND GINGER SALSA

Don't even think about using canned pineapple, or bottled lime juice.

Six 1/2" slices of peeled, fresh pineapple

1/2 cup diced red pepper

1/2 cup diced red onion

4 tsp minced fresh ginger

2 jalapeno peppers, seeded and finely minced

2-3 tsp freshly squeezed lime juice (more to taste)

Salt and freshly ground pepper

Grill pineapple slices over medium heat about 3-4 minutes per side, or until they are lightly charred. Cool, core and dice.

Mix together with remaining ingredients. Allow to rest in the fridge several hours or overnight before serving.

FOX RUN



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