



SUPER HOT SALSA WITH SUPER HOT CHILES

Note Double the ingredients for larger portion

Ingredients:

3 cloves of garlic, chopped

2 medium tomatoes (approx. 1 ½ cups) **Use ripe flavorful ones**

1 medium onion, chopped

1 Tbsp. fresh cilantro leaves, finely chopped

1 Tbsp. fresh or bottled lime juice

1 tsp. vegetable or olive oil

3 good size ripe habanero peppers, diced

3 large jalapeno chile peppers (or 5 small jalapenos), diced (*ripe/red colored* ones if you have them)

2 large Serrano chile peppers (or 5 small serranos), diced (*ripe/red colored* ones if you have them)

Super Hot Chiles:

2 Bhut Jolokia chile peppers, diced (or 2 Moruga Scorpion chile peppers, diced)

1/2 Tbsp. crushed red pepper (in spice aisle at the market)

1/2 tsp. dried oregano leaves

2 Tbsp. white vinegar

1 Tbsp. brown sugar

2 tsp. fresh pepper, ground

Salt to taste – recommend start with 1 ½ tsp.

Directions: Place all ingredients in a blender and pulse puree. Pour contents into a container then refrigerate for 45 minutes before serving.

