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Rogerroger's Cilantro Salsa

Ingredients:

8 Roma Tomatoes (Whole)
1 Small Yellow Onion Diced (1/3 - 1/2 C Diced)
1 Fresh Jalapeno Pepper Stem Removed and Seeded
1/2 tsp. Celery Salt
1/8 tsp. Oregano
1/4 C Fresh Cilantro
1/2 tsp. Sugar
1 Fresh Poblano Pepper
1/4 tsp. Garlic Salt
1/2 - 3/4 C water
1/4 tsp. Black Pepper

Directions:

In a moderately hot skillet that has been sprayed with a cooking spray brown the coarsely chopped Pablano pepper and jalapeno pepper. Brown and stir until the skins have turned dark on many sides of peppers. Add tomatoes and brown them until the skins on the tomatoes have turned a dark brown on several sides, remove pan from heat. Put onion in hot skillet that has been removed from the heat and stir. In a food processor add celery salt, oregano cilantro, sugar, garlic salt and pepper. Pour peppers, onions and tomatoes and add water a little at a time, process just enough to chop to a medium consistency but not to a smooth paste, leave a little chunky.

Remove from processor and pour in hot skillet turn up heat quickly stir for 3 min and serve hot.