Prep Time 10 min / Cook Time 20 min / Total Time 30 min / Serves 10

\*\*\*You can use Anaheim or Poblano peppers instead of jalapenos. Other peppers to consider adding depending on taste preference for mild or spicy would be Serrano, Pasilla peppers, red chili peppers, or dried New Mexico chili Peppers. For a smoky spicy flavor chipotle peppers in an adobo sauce can be added. This is not a 1-for-1 ratio on peppers, so gradually add a bit at a time and not all at once.

Ingredients

* 2 TBS olive oil
* 2 lbs. fresh Roma tomatoes (or any medium to large tomatoes)
* 1 to 2 large onions (can use white, red, brown, or sweet)
* 2 jalapeno peppers (add more to taste)\*\*\*
* 1⁄2 to 1 bunch fresh cilantro, chopped
* 1 teaspoon salt (add more to taste)
* 2 teaspoons minced garlic (add more to taste)

or 4 cloves of roasted garlic

* juice of 1 lime or 2 TBS of lime juice (add more to taste)
* few drops of liquid smoke (add more or less to taste)
* *1 teaspoon black pepper (optional)*
* *1 teaspoons cumin (optional)*

Instructions

1. Make sure your kitchen/cooking/grilling area is well ventilated. Spicy peppers can omit harmful fumes when inhaled and can cause skin burns and irritation, so always wear gloves when handling unless you are used to handling them regularly.
2. Cut your onions in half.
3. Brush tomatoes, cut side of onions and peppers with olive oil. Add to grill, skillet, or broiler pan [along with garlic cloves if not using minced garlic] and heat over open flame for 8-10 minutes, roasting until the skins blacken and bubble up [well charred and tomatoes are blistered].
4. Remove peppers, add to a plastic baggie and seal. Allow to steam in the baggie for about 5 minutes to loosen the skins.
5. Remove tomatoes and onions and allow to cool for 10-15 minutes, then drain any liquid that has seeped out of the tomatoes into a bowl and reserve it for later.
6. Remove peppers after 5 minutes in the baggie and peel off the skin [a towel can help]. Discard the skin. Remove the stems, cut the peppers in half and de-seed the peppers. Leaving the seeds in will increase the heat intensity of the salsa. If you like it spicy then leave in a few seeds.
7. Remove stems from the tomatoes once cooled, peel the skins off HALF of the tomatoes and discard, keep the skins on the other half of the tomatoes.
8. Roughly chop your cilantro.
9. Place tomatoes, onions, jalapeno pepper, and all remaining ingredients into a blender or a food processor, quickly blend by pulsing until it reaches the chunkiness/thickness you prefer, slowly adding any of the reserved tomato juice to achieve desired consistency.
10. Pour into containers and chill before serving.

Recipe Notes:

Tomatoes are very acidic so sometimes flavor needs to be balanced out by adding a bit of sugar.

You can achieve a smoky flavor several ways:

1. You can add chipotle spice from the spice istle
2. You can add smoked paprika
3. You can smoke your peppers in a smoker instead of over an open flame
4. You can add a few drops of liquid smoke