

## **Hatch Chile Fire-Roasted Salsa**

4 Hatch chiles  
4 Roma tomatoes  
Half a large sweet or white onion  
3 to 6 Serrano chile peppers (I ended up using only 3)  
3 cloves garlic, peeled  
1 or 2 squeezed limes (to taste)  
1 teaspoon apple cider vinegar or white vinegar  
Salt and ground black pepper, to taste

Heat your grill to high (rub it with olive oil first), or set your broiler on high. Add the Hatch chiles, tomatoes, onion, Serranos, and garlic to the grill or a baking sheet. Place on grill or in oven on top rack. Cook and turn over several times until blistered all over (about 20 minutes or so).

Remove everything off the heat, then place the peppers in a paper bag for about 10 minutes. Let the tomatoes and garlic sit until cool enough to handle, then peel the skins off all of them and add to a blender.

Also add the grilled/broiled onion, lime juice, vinegar, and salt and ground black pepper to the blender. Blend that deliciousness right up! Taste and season with more lime and salt accordingly.

Chill until ready to serve with tortilla chips. Leftovers can be used with eggs, on a salad, or whatever!