

# Grilled Salsa



## Directions:

1. Prepare the vegetables to be grilled. Core, quarter and remove seeds from the large tomatoes. Quarter the onion and halve the bell peppers, removing the core and ribs.



2. Grill the sections of large tomatoes, bell peppers and onion, turning as necessary. Remove peppers when barely showing char spots and onions when the outside layers turn translucent and show very slight charring. Continue grilling tomatoes until much of the juice has drained and the skins are starting to separate.

3. Remove from the grill and cool until the pieces can be handled. Remove the skin from the tomatoes and chop all the grilled vegetables to your liking. Place in a medium bowl. (While cooling, the tomatoes will give off some oily appearing juice. Add this to the salsa!)

4. Halve the small tomatoes and remove the seeds as possible. Chop each half smaller if desired. Also half and clean the hot pepper(s) and dice, as well as the garlic cloves. Add all to the bowl.



5. Add the salt, olive oil, vinegar and juice. (I prefer lime juice. The juice of one fresh lime will be fine.)

4. Gently mix and refrigerate until cold. Best served within a few hours or within one day.

Recipe and photographs by Andy Smith  
<http://www.visualrealia.com>



## Ingredients:

1 large *Onion*, quartered  
3 or 4 large *Tomatoes*  
2 *Green, Red Or Other Mild Bell Peppers*  
8-10 *Cherry, Grape Or Other Small Tomatoes*, halved  
1 or more *Jalepeno Or Other Hot Pepper*  
3 cloves *Garlic*, chopped  
1 ½ tsp *Salt*  
3 Tbsp *Olive Oil*  
1 ½ tsp *White Vinegar*  
4 Tbsp *Lemon Or Lime Juice*, prefer lime

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