



Habanero Salsa

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 40 mins

Description

This habanero salsa recipe is similar to making regular fresh salsa with the addition of spicy habanero chile pepper This fiery salsa is not for lightweights

Ingredients

- - 3 fresh jalapeño peppers - 2 onions
- finely chopped - 2 tablespoons garlic
- minced - 1 tablespoon white sugar - 2 teaspoons salt - 1 teaspoon freshly ground black pepper - 1 (7 ounce) can diced green chile pepper - ½ cup minced fresh cilantro - 2 limes
- juiced - 7 (15 ounce) cans canned tomatoes - 1 habanero pepper
- seeded

Instructions

1. Roast jalapeños over a grill or gas burner until completely blackened. Seal in a plastic bag or a bowl covered with plastic wrap
2. and allow to steam until skins are loosened. When cool
3. remove skin
4. stem
5. and seeds. Place jalapeños
6. onions
7. garlic
8. sugar
9. salt
10. and pepper into the bowl of a blender or food processor. Pulse to chop and blend
11. then pour into a large bowl
12. and mix with the can of green chiles
13. cilantro
14. and lime juice. Pulse the tomatoes in batches to desired size
15. and add to green chile mixture. Return one cup of chopped tomatoes to the blender along with the habanero
16. and puree well. Strain the puree to remove any large pieces of habanero
17. and add to the tomatoes. Mix well
18. cover
19. and chill in the refrigerator at least one hour to allow flavors to blend.