

Mesquite Grilled Tomato Salsa with Chiles de Arbol

Amount	Measure	Ingredient - Preparation Method
2	cups	mesquite wood chips
6		chiles de arbol
2	large	tomatoes
1	small	onion - halved
2		garlic clove - chopped
3	tablespoons	cilantro - coarsely chopped
2	tablespoons	fresh lime juice
1/2	teaspoon	salt
1/4	teaspoon	freshly ground black pepper

Soak wood chips 1 hour in cold water to cover; drain. Place chiles in small bowl of warm water; let stand 20 to 30 minutes. Drain.

Meanwhile, heat grill. If using charcoal grill, place wood chips on coals. If using gas grill, place wood chips in smoker box. Or wrap chips in foil; make holes in package with pencil. Place package over one of the burners under grate.

When thick cloud of smoke forms, place tomatoes and onion on grill. Cook 6-8 minutes or until skins are charred and blistered on all sides; cool.

Place chiles, tomatoes, onion, garlic and cilantro in food processor or blender; puree to form coarse paste. Stir in lime juice, salt and pepper.

Yield: "2 cups"