

# Chef D Savoury Salsa

Football season is perfect for Salsa. Add more heat if hotter is better for you!!

Ingredients for ChefD Savoury Salsa:

- 2 small [onions](#)
- 3 whole cloves of garlic
- 1 jalapeño pepper
- 6 plum tomatoes
- 2 limes
- $\frac{1}{4}$  cup of cilantro

Instructions for ChefD Savoury Salsa:

1. In a cast iron frying pan (Grandma's pan is even better) on med/high heat, roast off onion jalapeño and garlic until brown on all sides 4-6 minutes. Remove and put in food processor. Add the juice of the two limes and the cilantro and pulse 6 times, so it is a course texture.
2. In the warm pan, add the tomatoes and brown on all sides. Remove and add to processor. Pulse so it is coarsely chopped. Season with salt and [pepper](#) and you are good to go!
3. Serve as a dip or a condiment.