

Search and Call Salsa

4 Anaheim Peppers
3 Jalapeños Peppers
28 ounce can of diced Tomatoes, including juice
Juice from $\frac{1}{2}$ Lime
4 Tomillos, diced
4 Roma Tomatoes, peeled and diced
1 medium to large Onion, diced
2 cloves garlic, crushed
1 bunch of Cilantro, chopped
salt
Pepper
Cumin

Yield: about 6 cups

On outdoor grill, or in hot oven, roast Anaheims and Jalapenños until skin is black. Remove peppers from grill and immediately place them into paper bag and close top of bag tightly to seal in heat. Keep peppers in bag for about 20 minutes.

Combine remaining ingredients, except for spices.

Remove peppers from bag, peel pepper's skin off and remove seeds; discard seeds and skins. Finely dice up peppers. Add diced peppers to mixture.

Season mixture with salt, black pepper and cumin. Be careful to not season too-much. Let stand over night for flavors to mellow and combine. In morning, or after 12 hours, season to taste with salt, pepper and cumin, again, if needed.

This recipe was developed by Warren Lynn, Director of Search and Call