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REAL HOT SALSA

You can make this in a food processor, but it's more fun to impress your guests by grinding it in a traditional Mexican molcajete (a mortar and pestle of volcanic stone) at the table.

6-8 ripe plum or round tomatoes
1-2 jalapeno chili peppers with stems and seeds removed
(For a really hot sauce, try 1/2 of a Caribbean Red Hot pepper!)
2 large cloves of garlic
Salt
2 sprigs fresh cilantro

In the molcajete, grind garlic with salt. Add cut-up peppers and cilantro. Grind some more.

Cut tomatoes into quarters and add a few at a time to the molcajete and continue grinding. When everything has been ground, salsa should be somewhat liquid. If too thick, add a few spoonfuls of water.

Serve with corn chips or use as a sauce over fish or meat.