

“Flat Pass” Roasted Salsa

recipe developed by The Clever Cleaver Brothers®

1 red chili pepper
4 tomatillos or green tomatoes
1 sweet red pepper
1 green pepper
1 yellow pepper
1 jalapeno pepper
6 cloves chopped garlic
1/2 cup diced onion
juice of 1 lemon
1 teaspoon Cholula® Hot Sauce
1/2 teaspoon chili powder
1/4 teaspoon salt
1/8 teaspoon white pepper

1. Stem and seed the red chili pepper, red, green, yellow pepper and jalapeno.
2. Preheat the barbecue grill to high heat. Place on the red chili pepper, red, green, yellow pepper, jalapeno and tomatillos and roast until the skin is blackened. Remove from the grill and let cool.
3. When all the roasted veggies are cool, remove the stem from the tomatillos.
4. Place all the ingredients into a blender and chop until fine, but not liquefied.
5. Chill and enjoy with warm, salted tortilla chips. Makes three cups of salsa.

TAILGATE TIP: Prepare the salsa at least three hours in advance of your event so the flavors will blend and the salsa can chill. If you plan to enjoy this away from home, we recommend that you prepare it completely at home and transport the salsa in a sealed container in a cooler with sufficient ice or ice packs.

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