

# Spicy Roasted Salsa With Merquen

On a 2018 trip to Chile Kim met with the famous Mapuche chef Anita Epulef in Curarrehu, Chile. Anita doesn't speak a word of English but still managed to share some of her favorite Mapuche recipes.

## Ingredients

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| <ul style="list-style-type: none"><li>• 8-10 Plum Tomatoes Whole</li><li>• 1 Red Pepper Whole</li><li>• 1/2 Red Onion, Skin On</li><li>• 4-6 Cloves Garlic, Skin ON</li></ul> | <ul style="list-style-type: none"><li>• 1 or More Thai Chiles</li><li>• 1 or More Jalepenos</li><li>• Juice from 1 Lime</li><li>• 1 tsp Borsari or Sea Salt</li><li>• 1 tsp Merquen</li></ul> |
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## Directions

1. Roast all tomatoes, peppers, onion and garlic on a parchment-lined baking pan at 350 deg for approx. 30 minutes, turning every 5 minutes until browned on all sides. Set ingredients aside when they are done.
2. After browning, remove the skin from, garlic, seeds and tails from peppers. Place all roasted items in a blender and blend until desired consistency.
3. Mix in lime juice, Borsari and Merquen. If desired, add a handful of chopped medium-fine cilantro.