

Fresh Tomato Salsa made with a Chocolate Habanero.

8 cups of fresh tomatoes. Quartered and seeds removed.

1 small onion

3 cloves garlic

¼ cup cilantro

3 TBSP lime juice

1 Chocolate Habanero with stem removed.

Put half the tomatoes in your food processor and blend. Add onion, garlic and cilantro.

Pour all but 1 cup of puree into a large bowl. Place chocolate habanero into remaining tomato mixture and puree until very fine. Mix this back into the large bowl of puree. Stir in the lime juice. Chop the last half of the tomatoes and stir into the salsa. Season with salt and black pepper. Enjoy with tortilla chips.

Substitutions for the chocolate habanero could be one yellow scotch bonnet, or a small piece of bhut jolokia.