

## Salsa del Norte

<http://userealbutter.com/2010/08/16/salsa-recipe/>

from *The Border Cookbook*

1 1/2 lbs. whole Roma or Italian plum tomatoes, unpeeled  
1/2 medium onion, chunked  
1/4 cup chopped fresh cilantro  
2-3 fresh jalapeño peppers  
2 garlic cloves  
1 1/2 tsps salt  
2-3 tbsps vinegar, cider or cane  
pinch of sugar (optional)

Heat broiler. Place tomatoes on a small baking sheet lined with foil. Broil 15-18 minutes, turning a couple of times until soft and skins split. There should be some dark spots. Let the tomatoes cool a bit. Put the whole tomatoes in a blender with the rest of the ingredients and purée. Serve warm or refrigerate for later use.