

Fresh Chipotle Salsa

Ingredients:

- 1 white onion
- Tomatoes (2-3 times the amount of onion, in mass, keeping in mind you'll be removing the seeds from the tomatoes)
- 1 bunch fresh cilantro
- 2-4 dried chipotles (depending on desired heat level)
- Juice from 1 1/2 to 2 fresh limes
- Kosher salt
- Fresh ground black pepper



Process:

Grind the dried chipotles in a coffee grinder until you have a fine powder.

Run the leaves of the cilantro through the food processor. Discard the stems. Run the onions through the processor until diced. Remove 1/2 of the onion/cilantro blend, and set aside in a mixing bowl.

Remove the seeds from all but about 1/5 of the tomatoes, and cut them into a size that travels well through your food processor.

Squeeze the limes into the food processor. Add the ground chipotles, a few pinches of kosher salt, and the cut tomatoes. Blend well.

Pour the tomato mixture into the bowl of onions, add fresh ground black pepper (to taste), stir, and refrigerate for a few hours.

Serve with fresh, hot tortilla chips.