



Recipes

PROGRAM 1 - SEGMENT 1

Border Grill Recipes

ROASTED ARBOL SALSA

Makes about 2 1/2 cups

INGREDIENTS

- 1 lb Roma Tomatoes
- 1 lb Tomatillos, husked and washed
- 15 to 20 Dried Arbol Chilies, stemmed
- 1/2 Bunch Cilantro, roughly chopped
- 1/2 Lime, juiced
- 2 TSP Salt, to taste
- 1 TSP Freshly ground Black Pepper, to taste

METHOD

Preheat the broiler. Place the tomatoes and tomatillos on a baking sheet and broil turning occasionally, until lightly charred, about 10 to 12 minutes.

Meanwhile, in a small dry skillet, toast chilies shaking constantly over moderate heat. Combine tomatoes, tomatillos, and chilies with cilantro, lime juice, salt, and pepper in a blender or food processor. Puree until smooth. Taste and adjust seasonings as necessary.

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