



Recipes

PROGRAM 1 - SEGMENT 1

Border Grill Recipes

SALSA ROJA

Makes 1 1/2 quarts

INGREDIENTS

- 2 TBSP Vegetable Oil
- 1 Medium Onion, thinly sliced
- 4 Cups diced, canned Italian Plum Tomatoes
- 1 Cup Tomato Juice
- 2 Garlic Cloves, peeled
- 1 Large Jalapeno Chili, stemmed, seeded if desired
- 1 TSP Salt

METHOD

Heat the vegetable oil in a medium skillet over moderate heat. Cook the onions until soft, about 10 minutes. Transfer to a food processor fitted with the metal blade or a blender.

Add the remaining ingredients and puree, in batches if you are using a blender, until smooth. Pass through a medium strainer, pressing with a spatula or wooden spoon to push through as much as possible. Pour into a saucepan, and add the salt. Bring to a boil, reduce to a simmer and cook, uncovered, 20 minutes. Adjust the seasonings. Set aside to cool for table salsa or use warm for rice or chilaquiles. Store in the refrigerator 2 to 3 days or in the freezer for weeks.

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