

First Place Youth: Matthew Louis Jara
Salsa

2 plum tomatoes
3 poblano peppers
½ cup sliced onion
½ cup of jalapeno
8 tomatillos, husked and washed
2 cloves garlic, coarsely chopped
¼ cup chopped cilantro
1 lime – juiced
Salt and pepper to taste
2 tbsp of honey
¼ cup of canola oil for cooking and brushing vegetables

Heat grill to high. Brush tomatillos, jalapenos, poblanos and onions with oil and season with salt and pepper. Place on the grill and grill the tomatillos, jalapenos, and poblanos until charred on all sides. Grill the onions lightly golden brown and cooked through. Place the jalapenos and poblanos in a bowl, cover with plastic wrap and let steam for 15 minutes. Remove skin, stem and seed of the jalapenos and poblanos and then coarsely chop and place in a blender. Add coarsely chopped tomatillos, onions, garlic, cilantro, lime juice, honey and blend until smooth. With the motor of blender running, slowly add the remaining ½ cup of oil and blend until emulsified. Season salsa with salt and pepper to taste. This salsa can be served cold or hot with colorful nacho chips to enhance the presentation of the different seasons. Enjoy it.