



Long ago in a store far, far away, this salsa was available. But no longer. Fortunately, I learned the recipe so I can make my own. It is great with chips or you can just eat it with a spoon.

Yield: 4-6 cups (There's no point in doing this if you aren't going to make a big batch.)

10 Roma tomatoes	2 heads garlic
1 medium to large eggplant	2 tablespoons olive oil
10 large mushrooms	1 teaspoon black pepper
4 carrots, roasted and diced	1 tablespoon balsamic vinegar
7 Poblano peppers	2 teaspoons salt
1 large onion	1/2 teaspoon cayenne pepper

Prepare vegetables.

- Peel and slice eggplant lengthwise into three slices.
- Peel carrots and cut in half lengthwise.
- Cut mushroom caps in half.
- Cut onion into quarters.
- Cut tomatoes in half.
- Place tomatoes, eggplant slices, carrots, onion, and mushrooms on baking sheet and bake at 500 degrees F until golden brown. Carrots will go faster than other vegetables.
- Roast garlic at 350 degrees F for about 25 minutes.
- Roast poblanos over direct flame until skin is blackened all over then place in bowl and cover with film or in a paper bag with top closed for 20 minutes. Peel off charred skin. (Wear gloves and don't touch your nose or eyes while peeling.)

Cool and finely chop roasted vegetables.

Deglaze baking sheet with a little water and add water to chopped vegetables.

Add salt, pepper, vinegar, oil and cayenne to chopped vegetables.

Taste and adjust seasoning as needed.

This would be a great filling for vegetarian enchiladas with a sour cream sauce.

Try stuffing chicken breasts with it and serving the result with a white wine cream sauce.

**Chef
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