



Appetizer

Here is a salsa that doesn't lay flat, and has enough punch to stand up to any Grill Feast! From Chef and Proprietor Barry Barbe of [129- 1/2](#) & [El Gato Azul](#)

Roasted Tomato Salsa

(10) Roma Tomatoes- just grill 'em until they get charred on all sides, but don't over do it

(2) Jalapenos- Grill these also. It's up to you if you wanna take the seeds out first or after grilling

(3) Scallions - small dice

(1) Green Bell Pepper – diced not grilled

(1/2) Red Onion - fine dice, no grilling

1/4 Cup Chopped Cilantro – more or less depending on your taste (I really like to leave this one a bit rougher chop than the rest of the stuff)

You can also add a bit O' Minced Garlic is you would like.

Place the Tomatoes and Jalepenos in a Food Processor and pulse lightly until still chunky, but smooth

Place everything in a stainless steel bowl and add the following:

1/4 C Franks Red Hot, or your favorite hot sauce

Pinch Kosher Salt and Pepper to taste

2t Chili Powder

1t Cayenne

Chill it really well - and enjoy with Tortilla Chips, or tossed in a salad with Ranch Dressing