

# Weber Grilled Salsa

Our Good Friend Lou Manfredini Grew some amazing spring vegetables for us, and I'm excited to grill them off for a spicy Grilled Salsa on the Weber E-325. Grab some Guac and a bag of Chips and I'll meet you at the grill... Happy Cooking, Chef Jason

**Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary**

**Yield:** 2 Quarts Salsa

**Prep time:** 15 Minutes

**Cook time:** 20-25 Minutes

**Cook Temp:** 450° - 500°

## *Ingredients*

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 lbs	Tomatoes, Fresh, HotHouse	cut into thick slices
1 ea	Jalapeno, Large	cut in half, seeds left in
1 ea	Onion, Yellow, Sweet	peeled and cut into thick slices
2 tbsp	Oil, Canola/Olive Blend	
3 tsp	Garlic, Fresh, peeled	crushed or minced
1 ea	Lime, Fresh, Small	cut in half
3 tbsp	Cilantro, Fresh	rough chopped
2 tbsp	Tomato Paste, Tube	
1-2 tbsp	Fire Honey, 5280 Culinary	to help counter acidity from tomatoes
1-2 tbsp	Bayou Dust, 5280 Culinary	
1-2 tsp	Cumin, Ground	

## ***Preparation Directions:***

Wash All Vegetables prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer's instructions before using grills, blenders and any cooking tools

Clean Weber Grill Grates and ignite Weber, adjust temp to 450° - 500°

While grill is heating up – prep vegetables as follows

Tomatoes – cored and cut into thick slices

Jalapeno – cut in half

Onion – peeled and cut into thick slices

Garlic – peeled, chopped or minced

Lime – cut in half

Cilantro – rough chopped

Place the tomatoes into a medium mixing bowl and drizzle with oil, season with bayou dust

Place tomatoes onto the weber grilling pan

Place the jalapeno and onion into a medium mixing bowl and drizzle with oil, season with bayou dust

Place jalapeno and onion onto a grilling pan

Place the grilling pan onto the pre-heated Weber Grill

Grill on the first side for 10-12 minutes, turn vegetables over and grill the second side for 10-12 minutes or until desired doneness is reached

Using heat proof gloves remove the grilling pan from the grill, bring into the kitchen and allow to cool at room temp for approx. 10 minutes. Caution, tomatoes and onions may still be warm

Place the tomatoes into a food processer and rough chop or blend depending on desired thickness of salsa

\*\*\* Pulse to rough chop the salsa for chunky salsa or blend for smooth salsa

Repeat the above process for the jalapeno and onions, use half of the lime juice to help chop the onions and jalapeno.

Pour all ingredients into a bowl, add the juice of the lime, tomato paste and the cilantro, season to taste with cumin and bayou dust

Allow salsa to sit for 5 minutes to allow flavors to meld, then adjust seasoning to taste with Cumin and Bayou Dust as needed

Store in mason jars, label and keep refrigerated

Shelf life is 3 days – always check for freshness before enjoying. Salsa will have a metallic smell if it is starting to go bad. Discard after 3 days regardless

## SHOPPING LIST

Weber Genesis E-325 Indigo Grill, Propane  
Weber Grilling Pan  
Manchester Propane Tank, 20 lb

Ace SKU – 8017320  
Ace SKU – 8212441  
Ace SKU – 8100018