

Hawaiian Heat

High Heat

Ingredients:

- 6-Roma tomatoes
- 2-carrots; peeled & chopped, or pureed in processor
- 1-pineapple; peeled and cored
- 1\2-white onion
- 1\2-bell pepper; stem and seeds removed
- 6-Habanero peppers; stems and seeds removed
- 3-tablespoons lemon or lime juice
- 2-tablespoons brown sugar
- 3-tablespoons fresh chopped cilantro
- 2-garlic cloves peeled
- 3\4-teaspoon salt or salt to taste

Instructions:

1. Wash all fresh ingredients. Wear rubber gloves when touching peppers.
2. Chunky salsa: Chop everything except Habanero peppers by hand, and place in a bowl. Puree Habanero peppers and add to contents in bowl. Add salt and lime juice. Mix together well.
3. Using a food processor: Place all ingredients in a processor and puree to desired texture.
4. Cover and chill for 2 hours.
5. Bring to room temperature before serving.

Delicious with any meat, pizza, chips etc., or Mexican food.