

salsa a la ceniza

6 large jalapenos blackened (increase to 10 for a better size serving)

A bunch of onion petals blackened

2 big garlic cloves blackened. Leave skin on while cooking, peel after

1.5 tsp salt (this might have been too much)

¼ cup water (will be needed to help blender)

(Could also add ½ TBSP lime juice and ⅛ tsp oregano)

Cut stems off jalapenos, leave veins and seeds inside.

Blend to fuck

https://www.reddit.com/r/SalsaSnobs/comments/kzkcmw/salsa_a_la_ceniza_one_of_my_top_3_salsas_that_i/

https://www.youtube.com/watch?v=VcBbHrZJdGE&feature=emb_title

