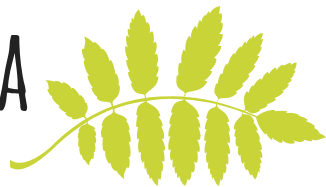




LAGUNITAS FIRE ROASTED SALSA



Serves: 4

Directions

1. Preheat oven broiler to high heat.
2. Place the tomatoes, onion, jalapeño, and garlic in a single layer on a unlined baking sheet.
3. Broil the vegetables until blackened on all sides, 10 to 15 minutes per side.
4. Transfer the cooked vegetables to a food processor and pulse until coarsely pureed.
5. Transfer the salsa to a bowl. Add beer, cumin, lime juice, oregano, cilantro, and stir to combine.
6. Season with salt and pepper to taste.
7. Refrigerate or serve warm right away.

Ingredients

2 lbs. Roma tomatoes	¼ tsp. cumin
1 jalapeño pepper	½ tsp. oregano
1 large white onion, sliced	Sea salt
1/2 bunch cilantro	ground black pepper
1 tbsp. fresh lime juice	Add ¼ to ½ cup of Born Again Yesterday "Fresh Hop Beer"

TIP: You can also cook the veggies on the grill at medium-high heat.