


Salsa Roja (Red Sauce)

By Becky Krystal

 Servings: 20 (makes 5 cups)

 Total: 40 mins

- ☐ 2 pounds vine-ripened red tomatoes (not too large; no need to peel)
- ☐ 1 jalapeño pepper, stemmed but not seeded
- ☐ 2 garlic cloves (skin-on)
- ☐ 2 ounces white or yellow onion, cut into small chunks (about 1/4 medium onion)
- ☐ 1/2 teaspoon fine salt, plus more as needed
- ☐ 1/4 teaspoon freshly ground black pepper
- ☐ 2 tablespoons vegetable oil
- ☐ 1 cup chicken or vegetable broth, preferably no-salt-added
- ☐ 1 lime, cut in half

Step 1

In a medium saucepan, combine the tomatoes, jalapeño and garlic. Add enough water to cover and set over medium-high heat and bring to a boil. Reduce the heat to medium and cook until the tomatoes are tender enough to pierce easily with a knife, 10 to 15 minutes.

Step 2

Use a slotted spoon or skimmer to remove the solids from the saucepan so you can drain off the cooking water; you can also do this by placing a pot lid on top, leaving it just enough ajar so the water can be drained into the sink. Return the tomatoes, jalapeño and garlic (slip off the skin from the cloves at this point) to the saucepan and add the onion, salt and black pepper.

Step 3

Use an immersion (stick) blender or a regular blender to puree until completely smooth. If using an immersion blender, transfer the salsa to a large bowl. Rinse and wipe out the pan.

Step 4

Set the same saucepan over medium heat, add the oil and heat until shimmering. Carefully pour in the pureed tomato mixture (it will sizzle), cover partially and cook, stirring occasionally, 5 to 6 minutes, then pour in the broth and cook until slightly thickened, 6 to 8 minutes.

Step 5

Squeeze in the juice from one of the lime halves. Taste, and season with more salt and/or lime juice, as needed. The salsa is ready to use, or you can transfer it to a lidded container, cover and refrigerate until needed.

Substitutions

Even out-of-season tomatoes will work here because they are cooked >> but in cooler weather, feel free to substitute one (28-ounce) can whole, peeled tomatoes. Drain before using. Don't like spice? >> Remove the jalapeño seeds, or reduce or skip the pepper.

Notes

The directions here result in a smooth, relatively thin sauce; if you prefer a chunkier consistency for dipping, don't puree it completely. For a thicker sauce, cook it longer, which will reduce the liquid and intensify the flavor. We used an immersion (stick) blender for convenience, but a blender or food processor works just as well.

