



Smoky Chipotle Salsa

(Available in Main Events)

My husband was born and raised in Mexico, and his love for all things spicy and tangy grows with each passing year. Most salsas on the shelf are mediocre, and we weren't crazy about the price we were paying for the better quality options, especially since we went through a jar like it was water.

We knew with a little practice, we could make one that had the exact spice and tang that we wanted, and boy did we! This is my husband's creation, and it is the bomb, if I may say so myself! High five to my man on this one! Allow yourself the pleasure of adding your oils to this recipe. It is a perfect recipe to play with because there is no baking involved and honestly, you can add more or less of any of the ingredients to fit your taste! Enjoy!

Ingredients

- 8 tomatoes on-the-vine
- ½ -full 7 oz. can of chipotle chiles with adobo, to taste (the more you add, the spicier and smokier the salsa)
- 2 large jalapenos, stems removed
- 1 large bunch cilantro, stems removed
- 1 medium yellow onion, cut into large chunks
- Juice from 2 large lemons
- 5 drops Lemon Vitality oil (optional, but adds a great citrus kick)
- 1 TB salt
- 1 tsp ground black pepper
- 1 tsp coriander OR 1 drop Coriander Vitality oil

Preparation

Wash and cut tomatoes into large chunks. Add tomatoes and chipotle chiles with adobo into food processor. Blend until liquified. Pour into large mixing bowl. Next, add jalapeno, cilantro, onion, lemon juice and Lemon Vitality essential oil, salt, pepper, coriander or Coriander Vitality essential oil and pulse until chopped finely, but still somewhat chunky. Dump into bowl of tomatoes and chipotles. Mix together. Break out the tortilla chips!

