

# Big Green Egg®

The Ultimate Cooking Experience™

## Tailgating Recipe



### *Fire Roasted Salsa*

*Take advantage of the fresh local produce with this wonderful yet deceptively easy salsa. Leftovers can be put in the freezer and added to omelets or enjoyed with chips or in your favorite Mexican-inspired dish!*



#### **Ingredients:**

- 2 Poblano Peppers
- 2 Ears of Fresh Corn
- 1 Large Red Onion
- 4 Large Tomatoes
- 4 Cloves of Garlic
- 1 Tablespoon Apple Cider Vinegar
- Salt and Pepper to taste
- Sugar if needed\*

#### **Directions:**

Set your Egg to achieve a medium high heat, and grill the peppers, corn (remove husk but keep cob intact), onion, tomatoes, and garlic directly to achieve a char. The tomatoes are grilled on their cut ends and removed once a char appears. *Be sure not to overcook the tomatoes.*

Once the vegetables have cooled, remove the tomatoes skins and seeds, and remove corn from the cob. Chop tomatoes into ¼" pieces. Chop the garlic. Remove pepper skins with a paper towel, cut the top off, and remove the seeds before dicing into small pieces.

Combine all vegetables in a mixing bowl and then mix in vinegar, salt, and pepper. Enjoy!

*\*some tomatoes are more acidic than others so if this is the case a little sugar can tone that down.*