

Smoky Garden-Fresh Salsa Recipe

This smoky, bold, and fresh salsa was grown from the ground up—literally! Made with tomatoes, garlic, and peppers straight from our backyard raised garden beds in Arizona (zone 9b), this homemade salsa is simple, zesty, and full of real flavor. Whether you're snacking with chips or topping tacos, this recipe delivers fresh garden goodness in every bite.

Ingredients

- 2 dried guajillo peppers, stems removed and seeds discarded
- 6 roma tomatoes
- ½ red onion
- 2 jalapeños
- 1 serrano pepper
- 4 cloves garlic
- Juice of 1 lime
- 1 tsp white vinegar
- ¼ cup chopped cilantro
- 1 tsp chicken bouillon
- 1 tsp salt
- ¼ tsp cumin
- Optional: 2–3 drops liquid smoke

Instructions

1. **Prepare Guajillo Peppers:** Lightly toast the dried guajillo chiles in a dry skillet (about 10 seconds per side), then soak in hot water for 10 minutes to soften.
2. **Roast Vegetables:** Roast tomatoes, unpeeled garlic, onion, jalapeños, and serrano in a cast iron skillet or under a broiler until blistered and softened.
3. **Blend:** Peel the garlic. Add all ingredients—including the softened guajillos—into a blender. Blend until smooth with a little texture left.
4. **Chill & Serve:** Let the salsa cool and refrigerate for at least 1 hour before serving to allow flavors to develop.

Serving Suggestions

- With tortilla chips

- Over tacos or burritos
- As a topping for grilled meats or breakfast eggs
- Mixed into beans or rice bowls for extra flavor