

Charred Tomato & Red Onion Salsa

A heritage recipe shared by our vineyard crew at the O'Connell Family Estate harvest celebration

YIELD: 3-4 cups
PREP TIME: 10 minutes
COOK TIME: 15 minutes
TOTAL TIME: 25 minutes

INGREDIENTS

- 6 medium to large, firm, tomatoes
- 1 fresh poblano/jalapeño pepper (moderate heat)
- 1 fresh serrano/yellow wax pepper (spicier)
- 6 medium to large red onions
- ½ cup grapeseed oil or as needed
- 2 Tbsp. GC Napa Valley Natural Savory Proprietary Blend Extra Virgin Olive Oil
- 1 Tbsp. GC Napa Valley Cabernet Finishing Sea Salt



TO PREPARE

- Preferably use a wood burning barbecue. Place dry wood into grill and burn until it glows. Add additional wood to get an open flame. If using a gas grill, warm to high heat.
- Red Onions: Remove papery skin. Cut root end off. Cut in half through the middle.
- Peppers: Wash and dry. Cut off the stem. Slice in half lengthwise and discard all seeds.
- Tomatoes: Wash and dry. Cut out stem section with paring knife; cut in half through the middle.
- Brush cut sides of onions, peppers and tomatoes with grapeseed oil. Place on grill cut side down. Grill all except the serrano for 5-10 minutes until lightly charred. Grill serrano 5 minutes until lightly charred then turn over and grill other side. Remove vegetables as they become lightly charred; times will differ depending on size. Carefully watch that the tomatoes do not overcook to a point of losing structure and becoming mushy. They need to hold their shape.
- Process in 2 batches: Put charred vegetables and Savory Extra Virgin Olive Oil into a food processor. Note: Depending on desired spiciness, start with ½ serrano and add more if desired. Pulse to salsa consistency, approximately 30 seconds. Do not over process. Pour into a bowl and season with Cabernet Finishing Sea Salt.

TO SERVE

As an appetizer, serve with Herb Sea Salt Tortilla Crisps. Also, a good topping for roasted chicken or halibut. It has a little kick to provide zesty flavors.

SHOPPING LIST

Organic, farmers market, and garden grown products are preferred

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- 1 fresh poblano/jalapeño pepper (moderate heat)
- 1 fresh serrano/yellow wax pepper (spicier)
- 6 medium to large red onions

FROM YOUR PANTRY

Grapeseed oil

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As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep. Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.

www.oconnellfamilywines.com