

Chiltomate

Ingredients

2 tomatoes; washed

2 habanero peppers, or to taste; washed

½ cup sour orange juice (or ¼ cup orange juice, ¼ cup vinegar and a squirt of lime juice)

½ tsp salt, or to taste

Roast tomatoes and peppers on a dry skillet (no oil); allow the vegetables to char all around. Remove stem ends from peppers and tomatoes, then place in a blender jar; add juice and salt and process until smooth.

Serve with Yucatan style dishes, such as *longaniza*, as pictured below:

