

Salsa Borracha

Serves 1 | Active Time: 20 minutes | Total Time: 20 minutes

Swick

Chef's Notes

This salsa got its name because of the addition of beer. Translated from Spanish, borracha means drunk.

Making the Salsa

Place the tomatoes and chilies into a pot, cover with cold water and bring to a simmer.

Meanwhile, roughly chop the garlic, dice the onion and finely chop the cilantro.

As soon as the first tomato splits, remove everything from the water. Note: For a smoother texture, you may want to peel the tomatoes.

Once cool, remove the stems from the chilies. Place the garlic, chilies, tomatoes, beer and salt into the blender. Blend until everything is liquefied. Pour into a bowl.

Lastly, add the onions, cilantro, and oregano and stir to combine.

Taste for seasoning. You may want to add a bit more salt and/or a touch more beer.

Step 1: Making the Salsa

- 1 lb ripe tomatoes
- 5 dry arbol chilies (or a few serrano peppers)
- 1 clove fresh garlic
- 1/2 large, white onion
- 1/2 bunch fresh cilantro
- 1/4 cup beer (lager)
- 1 tsp sea salt
- 1 tsp fresh or dried oregano