

Salsa Borracha

Cook 2 chopped onions, 2 T minced garlic and 1-2 minced fresh jalapenos in 1/4 cup neutral oil (e.g., canola not olive) for 5 minutes. Add 2 pounds chopped tomatoes, 1 12-ounce bottle of beer, and 1 T brown sugar. Simmer until the mixture is thick, 20-30 minutes. Puree with 1/4 cup each of lime juice and cilantro and 2 T tequila. Serve with tortilla chips.

This recipe comes to Cottingham Farm from Mark Bittman's piece "The Proper Way to Treat an Heirloom" appearing in the New York Times Magazine Section on August 7, 2011.

