

Smoked Tomato and Cilantro Salsa

The Williamsburg Hospitality House
and
Christopher's Tavern

4-5 medium tomatoes
1 medium yellow onion
2 jalapeno peppers
6-7 garlic cloves
1 bunch cilantro
1 oz. tequila
Salt and pepper
2 limes
Wood chips

Line a pan with aluminum foil and place wood chips in pan. Place cooling rack over pan. Smoke tomatoes over high heat for 10-12 minutes. Let tomatoes cool. Peel tomatoes and chop into small dice. Mince onion, garlic, cilantro and jalapenos. Add juice of limes and tequila; season with salt and pepper to taste.