

Cayenne Salsa

12 cayenne peppers
6 cloves of garlic
1/2 cup + 1-2 Tablespoons olive oil
1 teaspoon real salt

Roast the cayenne peppers and garlic in a saucepan in a couple of tablespoons of olive oil. Once roasted, add the roasted cayenne peppers and garlic to a blender along with 1/2 cup of olive oil and blend until pureed. Add 1 teaspoon salt and blend to incorporate.



Recipe from Cooking and Traveling [by Cesar Castro](#)