Chipotle Chilli Salsa (HOT!)

Season: Summer/Autumn
Type: Side Dish (for Mexican)
Difficulty: Easy
Serves: 30-40 teaspoons
Fresh From Garden: Chilli, Capsicum, Lemon/Lime, Parsley
Recipe source: bbcgoodfood.com

### Equipment:
- Tongs
- Bowl and plate (lid)
- Knife
- Chopping Board
- Disposable plastic gloves
- Food Processor or Blender

### Ingredients:
- 2 Red Capsicum
- 2 Cups of Passata (or about 6 de-seeded tomatoes)
- 2 cloves of garlic
- 1 red onion
- Juice of 1 lime (or 1 lemon)
- 1 tablespoon Extra Virgin Olive Oil
- 1 teaspoon finely chopped de-seeded chilli (Helper needs to supervise)
- 1 teaspoon Chipotle pepper (tinned)
- Large handful of Coriander (and Italian Parsley if desired)

### What to do:
- Take the whole capsicum and scorch on a hot grill, over a gas hob flame or on a barbecue skin facing the heat until well charred, place in a bowl and cover for a few minutes
- Meanwhile mince (or microplane) the garlic cloves, finely chop the onion, and juice the lime (or lemon)
- **Using plastic gloves, cut the hot chilli from the garden lengthways and de-seed, then chop very finely. Your helper may do this for you.**
- Now take the Capsicum out of their bowl, deseed and take the top off, then peel the skin off.
- Place the Capsicum, garlic, lime/lemon juice, Coriander leaf (and Italian Parsley) and chopped onion in the blender/food processor with with the tablespoon of Extra Virgin Olive Oil. Blend until roughly combined (doesn’t need to be smooth)
- If you would like mild salsa take some out now and place in small bowls.
- **Now add the chilli – fresh and Chipotle (more if you like it HOT!)**

### Notes
I don’t know how difficult it would be to find the Chipotle Peppers or Chipotle paste, I got them given to me from near Mexico! You can just use extra chilli but they do have an intense smoky flavour (apparently they are smoked red jalapeno peppers).