

## SALSA : X'NIPEK

### ZESTY TOMATO TABLE SALSA

*X'nipek* in Maya means "dog's nose" and was probably chosen to express the heat of this salsa – eat it and your nose will run! In the rest of Mexico, you will find a version of this salsa, called either *pico de gallo* or *salsa Mexicana*. The Yucatecan recipe features our traditional methods –charring the vegetables – and of course substitutes the relatively mild *serrano* chile with our beloved *habanero*. The finishing touch of sour orange juice instead of lime makes it truly Yucatecan.

10-12 SERVINGS

### 🌀 PREPARE THE SALSA 🌀

- **6 Roma tomatoes**, finely chopped, drained in strainer for 20 minutes
- **1 small white onion**, charred in a comal or heavy skillet, and finely chopped
- **1 chile habanero**, charred, cap removed and finely chopped
- **4 Tbs. (60ml) cilantro**, finely chopped
- **1/4 cup (75ml) naranja agria juice** (Also known as sour orange or Seville orange. Substitute: 2 parts lime juice, 1 part each orange juice and grapefruit juice)
- **Pinch sea salt**

**STEP 1 COMBINE DRAINED TOMATOES**, onion and chile in a bowl. Refrigerate. Immediately before serving, stir in juice, salt and chopped cilantro. Check for seasonings. Bring to room temperature before serving.

*NOTE: You may also substitute lime juice for the naranja agria, but this version is more particularly Yucatecan.*