

# Smoked Tomato Salsa



FOODSERVICE

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SERVING SIZE: 12

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## Ingredients

- 6 each **Furmano's Plum Tomatoes**, Drained & Smoked
- 1 teaspoon Minced Garlic
- 2 tablespoons Onion Ground
- 1 teaspoon Jalapeno, Minced
- As Needed Salt
- As Needed Black Pepper
- 1 liquid tablespoon Water
- 1 liquid tablespoon Lime Juice
- 1 teaspoon Cilantro
- 2 fluid ounces **Furmano's Plum Tomatoes**, Drained & Smoked

## In This Recipe

## Preparation

1. Place drained Plum Tomatoes in a smoker set up with Hickory Wood Chips. Smoke for 15 minutes or until smoke permeates the Tomato.
2. Chop Tomatoes and mix with Garlic, Onion, Jalapeno, Salt, Black Pepper, Olive Oil, Lime Juice, and Cilantro. Mix well.
3. Add Reserved Tomato Juice to the desired consistency.
4. Refrigerate over night before serving.

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