

Mexican Sauce or Salsa

A spicy hot sauce (salsa) attributed to **Mexico**¹. The "heat" can be adjusted to your taste.

Ingredients

- 2 medium onions
- 3 cloves garlic
- 6 or more medium tomatoes
- 250 ml water
- 100 ml **FAIRTRADE** red wine
- 5 ml salt
- 5 ml ground cumin
- 2 ml ground coriander
- 2 ml cayenne pepper
- 2 ml hot chili powder
- 30 ml tomato paste
- 30 ml Zaytoun **FAIRTRADE** olive oil

To serve

Serve as a starter with pitta bread.

Serve with a rice or grain meal that needs a bold, hot sauce.

Variation

Add chopped fresh chili peppers with onions, if no ground chili is available.

Add cayenne progressively until the sauce is hot enough.

Add a tin of chopped tomatoes if no fresh tomatoes are available, or mix and match.

Puree all or some for a smoother sauce.

Use tabasco if you have no chili left.

Method

Preparation

Top, tail, skin and chop the onions and garlic.

Crush the garlic in a garlic crusher or with a pestle and mortar.

Assemble the spices.

Cooking

Stir fry the onions and garlic with the salt in a medium saucepan until the onion is translucent.

Add the tomatoes, water, tomato paste and wine.

Cover and simmer for 30 minutes (can be less in a rush).

¹<http://www.fairtradecookbook.org.uk/countries/mexico.htm>