

Salsa

1 batch almost fills a medium tray *

[Live Life Simple: FREEZE DRIED Homemade Salsa, Hot Sauce, Sweet Chile Sauce](#)

Ingredients:

8 Roma Tomatoes or
4-6 medium tomatoes

Handful of Fresh
Cilantro

3 Jalapenos

1 Medium Onion

4 Cloves of Garlic

Salt to Taste



Directions:

1. Slice onions, peel garlic, core tomatoes and cut in half.
2. Place whole jalapenos, sliced onions, peeled garlic, and cut tomatoes on a baking sheet and broil until well cooked. Flipping over the vegetables to evenly broil both sides.
3. Remove from oven and let slightly cool
4. Cut stems off of Jalapenos, cut in half and remove seeds and holding back until later (will add seeds back in a little at a time to reach desired heat)
5. Put all vegetables into a food processor and process.
6. Taste, add water, salt, and Jalapeno seeds until desired consistency and taste.
7. Line trays with a silicone mat or parchment
8. Poor into Freeze Dryer tray add dividers and pre-freeze
9. Freeze Dry
10. Store Appropriately. (See Tips and Tricks for storage help)

Cycle Time: My cycle time was 45 hours in a medium freeze dryer running a standard pump and old program, with a mixed load.

Rehydration: Add water, stir, let stand, repeat until you reach desired consistency



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www.freezedryingcookbook.com

Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray