

Roasted Tomato and Ginger Salsa

Allyson Thurber - Executive Chef, The Lobster Restaurant
Tifton Gazette

Servings: 6

6 Roma tomatoes
4 tablespoons fresh ginger, peeled and grated
2 tablespoons garlic, chopped
1 cup white wine vinegar
1 1/2 cups brown sugar
3 tablespoons lemon juice
1 teaspoon paprika
1 teaspoon cayenne
1/2 teaspoon cumin
1/4 teaspoon ground cloves
1/2 jalapeno chile pepper, seeded and chopped
1 teaspoon ground ginger
6 green onions (green part only), sliced thin
salt (to taste)
pepper (to taste)
1 small red onion, diced
olive oil to coat tomatoes when roasting

Preheat oven to 300 degrees.

Cut the tomatoes in half and season with salt and pepper. Place cut side down on a sheet pan and brush lightly with olive oil.

Roast for 1 hour or until caramelized and soft. Allow to cool and remove the skins. Dice to medium size.

In a stainless steel saucepan, combine the fresh ginger, garlic, vinegar, sugar, lemon juice, paprika, cayenne, cumin, cloves, jalapeno, ground ginger, green onions, salt and pepper. Cook over medium heat for about 5 to 10 minutes or until reduced to a syrup.

Allow the syrup to cool slightly. Pour over the tomatoes. Add the red onion and combine.

Allow to sit for 3 hours.

Serving Ideas: Excellent served with grilled salmon or mahi-mahi.

Per Serving (excluding unknown items): 191 Calories; 1g Fat (2.9% calories from fat); 2g Protein; 49g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 28mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 Vegetable; 0 Fruit; 0 Fat; 2 1/2 Other Carbohydrates.