

Roasted Tomato Habanero Salsa
Residents' Beach House/Chef Eric Garrett

Chef Eric Garrett shares a favorite appetizer that is enjoyed after spending time on the beach or just watching the sunset. This roasted tomato habanero salsa is served with chips and a trio of salsas and is also infused in their Grilled Marinated Seafood Wrap.

6 large tomatoes

1/2 piece Maui onion

3 piece garlic clove

1 piece habanero

2 limes juiced

1/2 bunch cilantro

Salt and pepper to taste

Rinse tomatoes, cut in half, add touch of oil and toss with onion, garlic, habanero chili, salt and pepper. Place on sheet pan and bake at 400 degrees for 20 minutes or until beginning to darken around edges of tomatoes and onions.

Let cool and blend with cilantro and lime juice. Add more seasoning and lime if necessary. Done.