

TOMATE FRITO

ENRICHED COOKED TOMATO *SALSA*

This cooked tomato *salsa* recipe shared with me by Doña Angelina Magaña of Muna, Yucatán, is almost ridiculously simple and fast. While it is the sauce Doña Lina recommended as the accompaniment for *Sopa de Joroch'*, it also works wonderfully with any of our regional *tamales*. Doña Lina didn't bother to seed nor even to remove the stem end of the tomato, so I don't, either.

10-15 SERVINGS

❧ PURÉE THE VEGETABLES ❧

- **2 lbs. (1 k) Roma tomatoes**, quartered
- **1/2 large purple onion**, peeled and cut into eighths
- **1 medium chile x'catik** (*Substitute: any blond chile such as Anaheim*), stem removed
- **1 cup (235ml) water**

- **1 tsp. (5ml) salt**
- **1/2 cup (120ml) lard** (*Optional enrichment: fry with 2 strips bacon then strain through cheesecloth.*)

STEP 1 WORKING IN BATCHES AS NEEDED, place ingredients in a blender. Purée thoroughly; transfer to a large saucepan and bring to a boil. Boil approximately 20 minutes or until the foam subsides; it will thicken and turn a deep red color.

❧ COOK THE SAUCE ❧

STEP 2 ADD SALT AND LARD to tomato mixture; stir to incorporate. Continue cooking at a simmer for an additional 6-8 minutes. Check seasonings and serve.