

# KITCHEN[letters]

## HELLO NEW FRIEND,

Do you have an all time favorite ingredient, condiment, flavor, dish, idea, or food obsession?! Yes you do. We all do. I do. Your best friend does. Your mom and cousin both do. Your weird neighbor does too. With a worldly following that has captivated multiple states and countries, when you hear the term SALSA, you smile, nod, and inhale the stuff. I'm addicted to it like a koala is to eucalyptus. All of us go nuts for any type of taco out there. The salsa is the key or you have only gone halfway with your efforts.

Combinations have come and gone, from roasted tomatillo salsa to creamy jalapeno ranch salsa. They are all out there and they are all great. I want to share with you guys a salsa that came to me when I was cooking staff meal at a restaurant in San Francisco. I wanted it spicy, roasted, a little sweet, tangy, and overall balanced. The second you taste this salsa you will notice how it actually changes in your mouth starting sweet and finishing warm like a shot of Reposado Tequila. Here's my Roasted Pineapple and Habanero Salsa

P.S. Keep your knives sharpened and when in doubt, add more salt.



## ROASTED PINEAPPLE AND HABANERO SALSA

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JASON PALUSKA

YIELD 6 CUPS

### Ingredients

- 2 ripe pineapple, peeled, cored, cubed
- 2 each large red onion, large dice
- 4 poblano chiles, deseeded
- 1 each habanero, deseeded
- 4 cloves of garlic
- 1/2 cup canola
- 1/4 cup salt
- 1/2 cup lime juice
- 1 handful of cilantro, picked, no stems (add more to taste)
- 1 handful of mint, picked, no stems (add more to taste)

1. Toss all ingredients into a bowl except for the herbs and lime juice. Lay on a sheet tray lined with parchment paper.
2. Roast at 450 degrees for 20 minutes. Remove from oven and let cool.
3. In batches, place the roasted ingredients into a blender and puree until chunky yet smooth.
4. Add in herbs and lime juice to the salsa. Turn out into a mixing bowl and, using a rubber spatula, combine until thoroughly mixed. Add more salt to taste if necessary.

**GOT ANY SALSA RECIPES TO SHARE? SEND THEM MY WAY!**

KITCHEN LETTERS C/O JASON PALUSKA  
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FROM MY KITCHEN TO YOURS,

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