

Mesonuktion Therismos Salsa

(mes-on-ook'-tee-on)

(ther-is-mos)

Ingredients:

16 ounces cherry tomatoes -- quartered
4 tablespoons extra-virgin olive oil -- divided
1 1/2 teaspoon paprika

1/4 of a chopped onion
2-3 cloves garlic coarsely chopped
1 1/2 teaspoon dried oregano

1 teaspoon lemon juice
1 roasted jalapeno pepper (seeded)
1 Sun Dried Tomatoes
1/2 cup chopped green onions
4 tablespoons chopped fresh cilantro
3 tablespoons of chopped kalamata olives
1/2 teaspoon grated lemon peel

Directions:

Preheat broiler. Stir tomatoes, 1/2 tablespoon olive oil, and paprika in large bowl to coat. Spread evenly on rimmed baking sheet and season with salt and pepper. Broil until tomatoes begin to char around edges, about 10 minutes. Transfer tomatoes to medium bowl to cool. Skin tomatoes and coarsely chop. Place back in bowl

Stir onion, garlic, oregano, and remaining 3 1/2 tablespoons olive oil in reserved large bowl to coat. Transfer to rimmed baking sheet; season with salt and pepper. Broil until onion chars around edges, about 8 minutes. Cool onion on sheet.

Stir lemon juice and sun dried tomatoes in another large bowl to blend. Add green onions, cilantro, lemon peel, and cooled onion and tomatoes; stir to coat. Season with salt and pepper. Let stand 10 minutes for flavors to blend.

Salsa serves/makes 4 cups