

# Dirty-Hot Salsa

12 jalapeño peppers  
 6 serrano pepper  
 1 habañero pepper  
 1½ teaspoon salt  
 12 tablespoon garlic – fresh is best  
 3 tablespoon oregano  
 6 tablespoon olive oil  
 1 medium white onion  
 ¾-1 cup lime juice (1½-2 plastic limes)  
 56oz (2ea 28 oz cans) tomatoes (peeled & pureed)  
 2 bundle of fresh cilantro – shredded/pulled

Combine ingredients in a blender or food processor. I usually combine all but the tomatoes and cilantro first. This lets the spicy flavors get well blended. Add in as much of the tomato as will fit and process thoroughly. Pour the mixture into a large bowl. Next, process the remainder of the tomatoes to your desired consistency. Finally, add the cilantro and pulse it in a few times to leave it like a rough-chop.

If you want a chunkier salsa, try straining the tomatoes and blending the liquid in with the peppers and onion. Then, pulse in the cilantro. Next, dice the remaining tomato pieces and stir into the blended mixture.

Refrigerate overnight if possible.

\* Salsa will get **hotter** and thicken after being refrigerated!

\* Salsa should keep well in the refrigerator for up to 2 – 3 weeks and it freezes well too.

\* If you can't find habañeros, try substituting 2 or 3 cayenne peppers. You can make it milder by substituting serrano peppers for the habañeros.

\* This recipe is very 'loose' and should be modified to suit the available ingredients – such as the size of the peppers.

Capsaicin is the substance that makes a chili pepper hot. In 1912, Wilbur Scoville developed a method, the "Scoville Organoleptic Test", to measure the heat level of chili peppers. It is a subjective dilution-taste procedure in which pure ground chilies are blended with sugar-water. A panel of "testers" then sipped the solution in increasingly diluted concentrations until they reached the point that the liquid no longer burned their mouths. A number was then assigned based on how much it was diluted. One part of chili "heat" per 1,000,000 drops of water rates 1.5 Scoville Units. Today, a more scientific method called liquid chromatography is used to determine capsaicin levels.

Capsaicin is not soluble in water, but is very soluble in fats, oils and alcohol. This is why drinking water after eating a pepper won't stop the burning. The best way get some relief is to drink milk or eat ice-cream. Milk contains casein, a lipophilic (fat-loving) substance that surrounds and washes away the fatty capsaicin molecules.

Chile Pepper	Heat Range
Pimento, <b>Sweet Bell (Green, Yellow, Red)</b>	0
Cherry, Pepperoncini	100 ~ 500
El-Paso, Santa Fe Grande	500 ~ 700
Coronado	700 ~ 1,000
Ancho, Espanola, Mulato, Pasilla, <b>Poblano</b>	1,000 ~ 2,000
<b>Anaheim</b> , NuMex Big Jim, Sandia	500 ~ 2,500
Rocotillo	1,500 ~ 2,500
Pulla	700 ~ 3,000
<b>Jalapeño (Green or Red)</b>	2,500 ~ 8,000
<b>Chipotle (Smoked Jalapeño – in cans)</b>	5,000 ~ 8,000
Hot Wax, Puya	5,000 ~ 10,000
Hidalgo	6,000 ~ 17,000
<b>Serrano</b>	8,000 ~ 22,000
De Arbol, Manzano, Shipkas	12,000 ~ 30,000
Aji, <b>Cayenne</b> , Jaloro, Tabasco	30,000 ~ 50,000
Piquin, Santaka, Super Chile	40,000 ~ 50,000
Thai, Yatsafusa	50,000 ~ 75,000
Chiltecpin, Haimen	70,000 ~ 80,000
Bahamian, Tabiche	85,000 ~ 115,000
Carolina Cayenne	100,000 ~ 125,000
Kumataka	125,000 ~ 150,000
Birds Eye, Jamaican Hot, Tepin	100,000 ~ 240,000
Devil Tongue, Fatalii, <b>Orange Habañero</b>	125,000 ~ 325,000
Chocolate Habañero, Scotch Bonnet	150,000 ~ 325,000
Red Savina Habañero	350,000 ~ 577,000
Naga Buht Jolokia	876,000 ~ 1,041,427
Pure Capsaicin	16,000,000

\* Peppers listed in **bold** can often be found in your local grocery store.

\* Due to variations in growing conditions such as soil and weather, peppers tend to vary between the lower and upper levels listed, but can definitely go beyond them.