

# SALSA CHILE TOREADOS

[tacos & salsas style]



topping



3+ hours

## INGREDIENTS

- 4 jalapeños
- 1 large onion
- 1 TBSP butter
- 1/2 lemon
- 1/4 cup soy sauce
- 1/4 cup jugo maggi
- 1/2 cup water

## DIRECTIONS

1. Remove the seeds and slice the jalapeños into thin strips; keep the seeds in for a spicier salsa. Cut the onion into strips as well.
2. In a skillet over medium-high heat, melt the butter and add the jalapeños and onions. Fry until the vegetables are blistered (toreado), with the onions softened and the jalapeños showing several blackened spots.
3. Transfer the mixture to a heat-safe glass dish.
4. Squeeze the juice from half a lemon, then add soy sauce, jugo maggi, and water. Mix well, cover, and let marinate for 3 hours at room temperature or up to 12 hours in the refrigerator.

Enjoy as a topping on your favorite Alambre Tacos!