

Green Tomato Salsa



This salsa and its pureed counterpart, coulis, add a piquant flavor and varied textures to grilled fish.

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Yield: Makes 4 cups



Ingredients

- 1 poblano chile
- 2 pounds (about 6 medium) green tomatoes, seeded and finely chopped
- 1 small or 1/2 large Vidalia or other sweet onion, finely chopped
- 1 medium cucumber, peeled, seeded, and finely chopped
- 4 scallions, sliced thinly crosswise
- 2 tablespoons freshly squeezed lime juice (about 2 limes)
- 1 tablespoon extra-virgin olive oil
- 1/2 cup finely chopped fresh cilantro
- Coarse salt and freshly ground pepper

Directions

Roast chile directly on a gas-stove burner over high heat, or under the broiler, turning as each side blackens. Transfer to a bowl; cover with plastic. Let stand until cool enough to handle. Peel off skin; discard stem and seeds. Finely chop chile, and place in a medium bowl.

Add tomatoes, onion, cucumber, scallions, lime juice, oil, and cilantro. Stir. Season with salt and pepper; let stand 30 minutes. Store in refrigerator up to 3 days.

Cook's Notes

To make a coulis, puree half the salsa until smooth and add olive oil until the mixture is the desired consistency.

