CHIPOTLE TOMATO SALSA

MAKES ABOUT 2½ CUPS
ACTIVE TIME: 20 MIN START TO FINISH: 50 MIN

- 1 lb tomatoes
- ½ large white onion, cut into 4 wedges
- 3 garlic cloves
- 1 tablespoon chopped canned chipotle chiles in *adobo* sauce
- ¼ cup finely chopped cilantro

▸Heat a dry large heavy nonreactive skillet (not nonstick) over medium heat until hot, then cook tomatoes, onion, and garlic, turning with tongs, until all are blackened in spots, 10 to 12 minutes. Purée in a blender with chiles and ¾ teaspoon salt (use caution when blending hot foods). Return to skillet and simmer, stirring occasionally, until slightly thickened, 15 to 20 minutes. Transfer to a bowl and cool to room temperature, then stir in cilantro.

GUAJILLO AND TOMATILLO SALSA

MAKES ABOUT 1¼ CUPS
ACTIVE TIME: 20 MIN START TO FINISH: 35 MIN

- 3 dried large guajillo or New Mexico chiles (¾ oz total), wiped clean, stemmed, and seeded
- 1 dried *chile de árbol* (⅛ oz), wiped clean, stemmed, and seeded
- ½ lb fresh tomatillos, husked and rinsed
- ¼ cup chopped white onion
- 1 large garlic clove, chopped
- 1 tablespoon fresh orange juice

▸Heat a dry heavy medium skillet (not nonstick) over medium heat until hot, then toast chiles briefly on all sides, pressing flat with tongs, until slightly softened, about 3 minutes.
▸Simmer tomatillos in water to cover in a small saucepan until tender, about 5 minutes. Transfer with a slotted spoon to a blender and add chiles, onion, garlic, orange juice, and ¾ teaspoon salt. Blend until smooth (use caution when blending hot liquids). Transfer to a bowl and cool to room temperature.

COLOMBIAN AVOCADO SALSA

MAKES ABOUT 3 CUPS
ACTIVE TIME: 15 MIN START TO FINISH: 15 MIN

- ⅓ cup chopped fresh *ají dulce* chiles (seeded if desired)
- 1½ teaspoons finely chopped fresh habanero chile with seeds
- 6 tablespoons distilled white vinegar
- 2 hard-boiled large eggs, coarsely chopped
- 2 (6- to 8-oz) firm-ripe avocados, coarsely mashed (1½ cups)
- 1 cup chopped tomato
- 1 cup chopped white onion
- ¾ cup chopped cilantro

▸Purée chiles, vinegar, and 1 teaspoon salt in a blender. Transfer to a bowl and stir in remaining ingredients.

ECUADORAN TAMARILLO SALSA

MAKES ABOUT ½ CUP
ACTIVE TIME: 10 MIN START TO FINISH: 10 MIN

- 1 fresh tamarillo (tree tomato) or small red tomato
- 1 fresh serrano chile (preferably red), coarsely chopped, with seeds if desired
- 2 large scallions (white and pale green parts only), coarsely chopped
- 1 tablespoon water
- 1 teaspoon olive oil
- 1 tablespoon chopped cilantro
- 1 teaspoon fresh lime juice

▸Halve tamarillo lengthwise, then scoop seeds and flesh into a blender, discarding shell; or coarsely chop tomato and transfer to blender. Add remaining ingredients and ½ teaspoon salt and coarsely purée.

TOMATILLO SALSA

MAKES ABOUT 2 CUPS
ACTIVE TIME: 20 MIN START TO FINISH: 45 MIN

- 1 lb fresh tomatillos, husked, rinsed, and quartered
- 1 fresh serrano chile, seeded and chopped
- ½ large white onion, cut into 4 wedges
- 2 garlic cloves, chopped
- ½ cup water
- ½ cup chopped cilantro
- 1 tablespoon fresh lime juice

▸Coarsely purée tomatillos, chile, onion, garlic, water, and 1 teaspoon salt in a blender. Transfer to a large heavy skillet and simmer, stirring occasionally, until slightly thickened, about 15 minutes. Transfer to a bowl and cool to room temperature, then stir in cilantro, lime juice, and salt to taste.