

Borracho Salsa

Ingredients:

6 large tomatoes
6 serrano or Jalapeño peppers
4 medium size onions
1 pack of smoked bacon
1 can or bottle of dark beer
1 table spoon of oil
Salt (optional)

Instructions:

Chop all ingredients into a bit size cubes
Place a large deep pan on medium heat on the stove
Place the oil and bacon in the pan and cook soft
Add onions and peppers to the pan and cook until onions are clear and bacon is brown
Add the tomatoes and cook until they start to soften
Add the beer to the pan and cook until the beer reduces.