

Ace Hardware Recipe of the Week: Grilled Salsa on a Weber

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With Ace being one of America's best places to buy a BBQ grill, especially with some of the best brands like Weber, Traeger and Big Green Egg at it's more than 4,500 independently owned local stores, it's also a great place to get all types of grilling ideas for all types of grills.

Ace will release a special Griller's Recipe of the Week each week with a little inspiration for our grilling customers from our Ace expert Chef Jason Morse.

And soon, from you, Ace invites you to send your favorite grilling recipe ideas to our Ace Grilling Recipe Desk—ace@thecivicnetwork.com and we'll evaluate and consider them to highlight alongside Chef Jason's in this new weekly feature.

Without further ado, Ace's Griller's Recipe of the Week.

Recipe: Grilled Salsa

Submitter: Chef Jason Morse, Ace Hardware Grill Expert

“Our Good Friend Lou Manfredini Grew some amazing spring vegetables for us, and I’m excited to grill them off for a spicy Grilled Salsa on the Weber E-325. Grab some Guac and a bag of Chips and I’ll meet you at the grill... Happy Cooking,” said Chef Jason Morse.

Suggested Grill: Weber Genesis E-325 Indigo Grill, Propane

Yield: 2 Quarts Salsa

Prep time: 15 Minutes

Cook time: 20-25 Minutes

Cook Temp: 450° - 500°

Ingredients

2 lbs	Tomatoes, Fresh, HotHouse	cut into thick slices
1 ea	Jalapeno, Large	cut in half, seeds left in
1 ea	Onion, Yellow, Sweet	peeled and cut into thick slices
2 tbsp	Oil, Canola/Olive Blend	
3 tsp	Garlic, Fresh, peeled	crushed or minced
1 ea	Lime, Fresh, Small	cut in half
3 tbsp	Cilantro, Fresh	rough chopped
2 tbsp	Tomato Paste, Tube	
1-2 tbsp	Fire Honey, 5280 Culinary	to help counter acidity from tomatoes
1-2 tbsp	Bayou Dust, 5280 Culinary	
1-2 tsp	Cumin, Ground	

Preparation Directions:

- Wash All Vegetables prior to use
- Clean and sanitize all cutting boards and prep surfaces prior to use
- Read all manufacturer's instructions before using grills, blenders and any cooking tools
- Clean Weber Grill Grates and ignite Weber, adjust temp to 450° - 500°

While grill is heating up – prep vegetables as follows:

Tomatoes – cored and cut into thick slices

Jalapeno – cut in half

Onion – peeled and cut into thick slices

Garlic – peeled, chopped or minced

Lime – cut in half

Cilantro – rough chopped

Cooking Directions:

- Place the tomatoes into a medium mixing bowl and drizzle with oil, season with bayou dust
- Place tomatoes onto the weber grilling pan
- Place the jalapeno and onion into a medium mixing bowl and drizzle with oil, season with bayou dust
- Place jalapeno and onion onto a grilling pan
- Place the grilling pan onto the pre-heated Weber Grill
- Grill on the first side for 10-12 minutes, turn vegetables over and grill the second side for 10-12 minutes or until desired doneness is reached
- Using heat proof gloves remove the grilling pan from the grill, bring into the kitchen and allow to cool at room temp for approx. 10 minutes. Caution, tomatoes and onions may still be warm
- Place the tomatoes into a food processor and rough chop or blend depending on desired thickness of salsa

*** Pulse to rough chop the salsa for chunky salsa or blend for smooth salsa

- Repeat the above process for the jalapeno and onions, use half of the lime juice to help chop the onions and jalapeno.
- Pour all ingredients into a bowl, add the juice of the lime, tomato paste and the cilantro, season to taste with cumin and bayou dust
- Allow salsa to sit for 5 minutes to allow flavors to meld, then adjust seasoning to taste with Cumin and Bayou Dust as needed
- Store in mason jars, label and keep refrigerated

Shelf life is 3 days – always check for freshness before enjoying. Salsa will have a metallic smell if it is starting to go bad. Discard after 3 days regardless

SHOPPING LIST

Weber Genesis E-325 Indigo Grill, Propane Ace SKU – 8017320

Weber Grilling Pan Ace SKU – 8212441

Manchester Propane Tank, 20 lb Ace SKU – 8100018

About Ace Hardware

Ace Hardware is the largest retailer-owned hardware cooperative in the world with more than 5,500 locally owned and operated hardware stores in approximately 70 countries. Headquartered in Oak Brook, Ill., Ace and its subsidiaries operate an expansive network of distribution centers in the U.S. and have distribution capabilities in Ningbo, China; Colon, Panama; and Dubai, United Arab Emirates. Since 1924, Ace has become a part of local communities around the world and known as the place with the helpful hardware folks. For more information, visit acehardware.com or newsroom.acehardware.com.

Additional assets available online:  [Photos \(1\)](#)

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