



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Salsa de Calabaza

Ingredients

- 2 cups Pumpkin or Squash flesh
- 2-3 Chile Peppers
- ¼ Yellow Onion, diced
- 2-4 Garlic cloves
- Lime juice, to taste
- Fresh herbs
- Salt, to taste
- Black pepper, to taste

Directions

Set the oven to 375°F. Cut the pumpkin or squash in half and scoop out the interior (if there are seeds). Place flat on a sheet tray with parchment paper and cook until soft, 45-60 minutes. Scoop out the flesh and set to the side.

In a skillet, char the garlic, yellow onion, and garlic cloves. Throw all the ingredients in a blender and blend until smooth. Season to taste with salt, pepper, fresh herbs, and lime juice.

*If you'd like a smokier flavor, you can add some dried chilies like guajillo, chipotle, or cascabel. Before charring your aromatics, toast the dried chilies in the same skillet and then soak for 10-20 minutes before adding to the other ingredients.