

Red Chile Sauce

By Benjamin Segovia



Materials:

blender
strainer
knife
cutting board
saucepan

Ingredients: ***This recipe will serve 6-8 people**

- 18-22 New Mexico dried red chile pods
- 1-medium size white onion (quartered or diced)
- 2-cloves of garlic
- 1-medium size tomatillo (wash, cut, quarter) OR lime
- 1 or 2 bay leaves
- 1 tsp. oregano

Optional:

- Suggested 1/2 Tablespoon of salt OR to taste
- 1 tsp cumin (a pinch)



Directions:

- Destem and remove seeds and any white material
- Soak red chile pods for 4 hours or overnight
(or you can bring them to a boil and then simmer for 30 minutes)

****Remember to save the water used to soak the chile pods in as you will need it for blending.***

- Add soaked chile pods to blender
- Combine all ingredients into blender
- Blend for 5 minutes
- Check for consistency: if it is too thick add more water, you don't want it to be too thick or too thin.
- Pour chile puree through strainer (you might need to push it through).
- Strain into a bowl or container with lid if you want to put it in the freezer for later use OR strain into a saucepan if you want to use the sauce immediately
- Sauce will need to be brought to a boil and then simmer for 5 minutes before using in a recipe.

Suggested use for chile sauce to be used for enchiladas, chile con carne, and red huevos rancheros. Enjoy!

