



Recipes

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Salsa de Chile Ancho

Prep Time: 15 Minutes

Cooking Time: 30 Minutes

Serves 1

Ingredients:

2 oz. Ancho Chiles , stemmed, seeded
8 oz. Tomatoes , roasted in oven until soft
4 cloves Garlic , roasted with skin on in a dry pan,
peeled
6 oz. Onion , sliced 1/4" thick, charred in a dry pan
Salt , kosher to taste

Directions:

1. Toast the chilies in a dry pan over medium heat until wisps of smoke appear. Bring a saucepan of water to a boil, remove from heat, and add the chilies. Allow to steep for 30 minutes.
2. Remove the chilies from the steeping liquid and place in a blender with remaining ingredients, as well as ½ cup of the steeping liquid. Blend on high until smooth. Reserve warm for service.