



## Recipes

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### Salsa de Arbol

Prep Time: 25 Minutes

Serves 1

#### Ingredients:

1/4 tsp. Cumin seed  
3 each Cloves , whole  
1 tsp. Mexican Oregano  
40 each Arbol chiles, stemmed, seeded, hydrated in hot water, drained  
6 each Garlic clove, skins on  
1/8 tsp. All spice, ground  
1/4 cup Sesame Seeds , toasted  
1/4 cup Pepitas , toasted  
1 tsp. Kosher Salt  
1 Tbsp. Sugar  
1 cup Apple Cider Vinegar

#### Directions:

1. In a skillet over medium high heat, toast cumin, cloves, Mexican oregano just until fragrant. Transfer to a spice grinder and process spices to a powder. Reserve aside.
2. Toast Arbol chiles until starting to lightly char in spots. Reserve aside.
3. Toast garlic cloves with skins on until starts to lightly char in spots and becomes soft. Let cool to room temperature and peel skins, reserve aside.
4. In a blender, add all ingredients and purée until smooth, strain and store until use.