



Enchilada Dressing

Serves 1

Ingredients:

- 3 each Large Red Tomatoes , quartered
- 3 each Jalapeño , stems removed, cut in half
- 1 each Red Bell Pepper , stems and seeds removed
- to taste Salt and Pepper
- 1 oz. vol. Olive Oil
- 8 oz. vol. Yellow Onions , chopped
- 8 oz. vol. Chicken Stock
- 6 oz. vol. Tomato Paste
- 1/4 cup Granulated Sugar

Directions:

1. Place tomatoes, jalapenos and red peppers in mixing bowl. Drizzle with 1 Tbsp. of olive oil to coat and season with salt and pepper. Place under broiler until charred. Remove from heat and set aside to cool slightly.
2. Heat olive oil in sauté pan over medium heat and caramelize onions. Add tomato paste and stir to coat onions. Add granulated sugar and stir to dissolve. Deglaze pan with chicken stock and scrape up brown bits in pan. Remove from heat and cool slightly.
3. Place all ingredients in blender and puree until smooth.
4. Cool completely.
5. Place in storage container. Hold refrigerated until ready for use.