



Recipes

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Roasted Ancho Chile Sauce

Serves 1

Ingredients:

- 1 Guajillo Chile
- 2 Ancho Chiles
- 1/2 Onion , diced
- 4 large Roma (Plum) Tomatoes
- 1/2 tsp. ground Cumin
- 1/4 tsp. Black Pepper
- 1/4 tsp. Oregano
- 2 Tbsp. Vegetable Oil or Lard

Directions:

1. Wash, stem and seed the chiles. Toast the chiles until aromatic and puff up slightly. Place in a bowl and cover chiles with hot water and soak for 30 minutes. Remove chiles and place in blender with tomatoes. Puree.
2. Heat oil or lard in a large pan over medium high heat. Sauté onions and spices and cook until aromatic. Add tomato mixture to pan and sauté for 2 minutes. Transfer back to blender and puree.