



Salsa Rojo

Prep Time: 5 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

- 1 each Dried Ancho Chile , stemmed and seeded
- 1 each Dried Hot New Mexico Chile , stemmed and seeded
- 2 each Dried Chipotle Chile, stemmed and seeded
- 1 Tbsp. Dried Mexican Oregano
- 1 Tbsp. Cumin Seeds
- 1 Tbsp. Coriander Seeds
- 1 cup Hot Steaming Water
- 8 each Roma Tomatoes , quartered
- 1 each Spanish Onion , sliced
- 3 each Garlic Cloves , peeled
- 3 Tbsp. Olive Oil
- Salt and Pepper to taste
- 1 Tbsp. Sugar
- 1 each Lime , juiced

Directions:

1. Tear chiles into pieces and toast them in a dry sauté pan over medium heat until just fragrant, about 2 minutes. Add spices and continue to toast for another 2 minutes. Remove from heat and add hot water; let stand for 10 to 15 minutes.
2. Preheat the broiler. Place tomatoes, onion and garlic on sheet pan, drizzle with olive oil and season as desired with salt and pepper. Broil until everything is well charred, about 10 minutes.
3. Add chile mixture to blender and puree until smooth. Next add roasted tomato mixture and blend until completely smooth. Stir in sugar and lime juice and season with additional salt and pepper as necessary; hold refrigerated.