



## Chile Paste

Prep Time: 10 Minutes

Cooking Time: 25 Minutes

Serves 1

### Ingredients:

- 3 each Dried Ancho Chiles
- 3 each Dried Guajillo Chiles
- 3 cups Chicken Stock
- 1 tsp. Ground Cumin
- 2 Tbsp. Oregano , dried
- 4 each Garlic Cloves
- 1/2 each Spanish Onion
- 1/3 each Mexican Chocolate Tablet
- 1 Tbsp. Lime Juice
- Salt and Pepper , as needed

### Directions:

1. Clean and remove the seeds, veins and stems from the chiles.
2. In a large sauté pan, over medium-low heat, toast both chiles, tossing them around, for 3–4 minutes. Reserve.
3. In a medium sized pot, over medium heat, add chicken stock, ground cumin, dry oregano, and garlic cloves, add the reserved toasted chiles. Bring to a boil; turn off heat, cover and let rest for 20 minutes.
4. In a blender, place the softened chiles, 1 cup of the soaking liquid, chopped onion, a pinch of salt, chocolate tablet, and lime juice; puree until smooth and thick sauce consistency is achieved. Reserve chilled.