



Recipes

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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.