



Chamoy Marinade

Prep Time: 15 Minutes

Serves 1

Ingredients:

- 1/2 oz. Ancho Chile Pepper , dried
- 1/2 oz. California Chili Pepper , dried
- 1/3 cup Lime Juice , fresh
- 5 oz. Apricots Fruit Spread
- 1/4 cup Granulated Sugar
- 1/2 tsp. Salt

Directions:

1. Place chili peppers in a bowl and cover with hot water. Set aside to re-hydrate.
2. In a medium bowl, combine lime juice, apricot spread, sugar, and salt. Mix well to combine.
3. Remove rehydrated peppers from water. Remove stems and seeds, discard. Place rehydrated skins in a food processor and process until smooth. Combine pureed peppers with apricot mixture. Mix well to combine. Reserve refrigerated.