

## Recipes

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## Salsa de Arbol

Prep Time: 25 Minutes

Serves 1

Ingredients:

1/4 tsp. Cumin seed

3 each Cloves, whole

1 tsp. Mexican Oregano

40 each Arbol chiles, stemmed, seeded, hydrated in hot Reserve aside.

water, drained

6 each Garlic clove, skins on

1/8 tsp. All spice, ground

1/4 cup Sesame Seeds , toasted

1/4 cup Pepitas, toasted

1 tsp. Kosher Salt

1 Tbsp. Sugar

1 cup Apple Cider Vinegar

## Directions:

1. In a skillet over medium high heat, toast cumin, cloves, Mexican oregano just until fragrant. Transfer to a spice grinder and process spices to a powder.

- 2. Toast Arbol chiles until starting to lightly char in spots. Reserve aside.
- 3. Toast garlic cloves with skins on until starts to lightly char in spots and becomes soft. Let cool to room temperature and peel skins, reserve aside.
- 4. In a blender, add all ingredients and purée until smooth, strain and store until use.