



Recipes

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Smoky Chile Marinade

Serves 1

Ingredients:

5 Guajillo Chiles , seeded and toasted

4 Ancho Chiles , seeded and toasted

Boiling Water to cover

6 cloves Garlic , unpeeled and roasted

2 oz. (1/4 cup) White Vinegar

1/2 tsp. dried Oregano , preferably Mexican

10 Peppercorns or 1/4 tsp. Ground Pepper

1/2 tsp. ground Cinnamon

Directions:

1. Place the chiles in a bowl, add boiling water to cover, and let stand until soft, about 20 minutes.

2. Drain and reserve the soaking water and then tear into small pieces and place in a blender or processor.

3. Peel garlic and add to blender along with the vinegar and oregano. If using whole spices, use a spice grinder to pulverize first.

4. Add the spices and salt to the blender and blend to form a thick sauce (adobo). If the sauce is too thick, add a few drops of the chile soaking water to thin out.