



Southwest Chili Roux

Serves 1

Ingredients:

- 2 Tbsp. Olive Oil
- 2 1/2 Tbsp. All Purpose Flour
- 1 oz. (2 Tbs.) Tomato Paste
- 2 tsp. Cayenne Pepper Sauce Powder
- 2 tsp. Chile Powder
- 3 Tbsp. Garlic , minced
- 2 tsp. Thyme , dried
- 2 oz. (2 Tbs.) Butter
- 64 oz. (8 cups) Vegetable Broth
- 2 tsp. Sugar
- 16 oz. (2 cups) Heavy Cream
- Salt , to taste
- Pepper , to taste

Directions:

1. In a heavy saucepan, sauté oil and flour over medium-high heat while whisking for about 10 minutes, until the dark roux is formed. When the roux is cooked, whisk in the tomato paste, cayenne powder, chili powder, garlic, thyme and butter until well incorporated.
2. Add the vegetable broth, sugar and heavy cream to the roux adding a little at a time until each addition is fully incorporated.
3. Bring to a simmer for 10 minutes until the sauce is completely smooth and slightly thickened. *Season with salt and pepper.