



Recipes

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Roasted Ancho, Apple & Date Salsa

Serves 8

Ingredients:

3 Ancho Chiles , steamed and seeded
2 Granny Smith Apples , peeled and cored
2 large Brown Onions , skin removed
1 Tbsp. Olive Oil
Salt and Pepper to taste
3/4 cup Pitted, Chopped Date
1 1/2 tsp. Fresh Minced Ginger
6 Tbsp. Chopped Cilantro
2 Tbsp. Lemon Juice

Directions:

1. On a hot skillet, one at a time, toast each side of the Ancho chiles for 5 to 10 seconds (use a wadded-up paper towel to press down on the chiles). This will reactivate the oils and soften the dried chiles. Place the toasted chiles in a small saucepan and fill with enough water to cover. Bring the pan to a boil and continue cooking until the chiles are very soft and very little of the water remains.
2. Make a puree of the chiles by forcing the chiles through a fine mesh sieve with the back of a spoon. Discard the skins. Should yield about 1/2 cup. Set aside.
3. Cut the peeled apples and onions into 1/2" thick slices. Coat with the olive oil and sprinkle with salt and pepper. Arrange on a baking sheet and place under a broiler for approximately 1 minute per side or just enough to brown. Do not overcook the apples, as they will become too soft. Dice the roasted apples and onions into 1/2" cubes.
4. In a bowl, combine the roasted apples and onions with 6 tbsp of the Ancho puree. Add the dates, ginger, cilantro and lemon juice and mix well. Salsa can be made ahead and refrigerated.