



Huancaína Sauce

Serves 1

Ingredients:

- 2 large Dried Yellow Aji Chiles (.35 oz.)
- 1.25 oz. (½ cup) Chopped Red Onions
- .075 oz. (1½ tsp) Minced Garlic
- 2 Saltine Crackers
- 2 oz. (¼ cup) Cottage Cheese
- 2.25 oz. (1/3 cup) Evaporated Milk
- .15 oz. (1 tsp.) Lemon Juice
- 1/4 tsp. Salt
- .5 oz. (1½ Tbsp.) Canola Oil

Directions:

1. Remove the stems and seeds from the dried chiles. Soak the chiles in very hot water for 20 minutes until softened.
2. Drain the chiles and place in a blender along with the remaining ingredients except for the oil. Blend the ingredients together. With the motor running, slowly add the oil until a thick smooth sauce is formed.
3. Makes enough for 10 wraps.