



Recipes

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Red Chile Sauce

Serves 1

Ingredients:

- 4 New Mexican Chiles , dried, stemmed and seeded
- 8 oz. Water
- 4 oz. Yellow Onions , chopped
- 3 cloves Garlic
- 2 Tbsp. Raisins
- 1.5 tsp. Salt

Directions:

1. In a saucepan, cover chiles, onion and garlic in water and simmer 20 minutes.
2. With a slotted spoon, transfer mixture to blender.
3. Add a half-cup of cooking liquid, raisins and salt and blend until smooth.