

Salsa Roja

Ingredients:

- 8 – 10 dried arbol chiles. These little red chiles can be quite hot. Feel free to substitute with a different red chile: chipotle, ancho, cascabel and Anaheim chiles all work well. These are all larger, so if using, just use two or three.
- 2 guajillo chiles
- 3 cloves of garlic
- 2 ripe plum tomatoes. Canned plum tomatoes also work well.
- Salt

Adapted from Eat Mexico, by Lesley Tellez

Preparation:

In a dry skillet toast the chiles until they slightly soften and become aromatic. Press down with a spatula to make sure the skin comes in contact with the pan. Then place the chiles in a bowl and pour hot water over them. Let them soak for 30 minutes. If needed, place a smaller bowl on top of them to keep them submerged.

In a dry pan heated to medium or medium high, toast the fresh tomatoes and garlic cloves, still wrapped in their skin. Let the tomatoes char and rotate until charred on all sides and soft. Toast the garlic until it is fragrant and soft.

Place the hydrated chiles in a food processor or blender, along with 2 tablespoons of the water they were soaking in. Add ¼ cup of fresh water and blend until smooth. Add the tomatoes, garlic and salt to taste. Pulse until the desired consistency is achieved. Add water, one tablespoon at a time, if a thinner salsa is desired. Cool to room temperature and serve.

