

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Hot Hog Sauce

Adapted from Chile Pepper Cooking, August, 2002

Sometimes you need to make it hot. This red sauce is a great way to make a topping that scorches just the right amount...

*4 white onions*

*2 carrots*

*½ bunch celery*

*½ cup garlic*

*1-2 Tbsp light olive oil*

*1 handful guajillo chiles*

*½ can chipotle chiles*

*8 cup pork stock or broth*

*salt and pepper, to taste*

Dice all the veggies. In a large saucepan, sauté until caramelized. Add chiles and sauté for another couple of minutes. Add stock and simmer until sauce consistency is achieved. Season, strain and serve or store.

No pork stock? Well, get cooking! It's as easy to make as beef stock, and there's no real substitute for it. This sauce freezes well, so don't be afraid of its large yield...

Yield: About eight cups

Preparation time: 15 minutes

Cooking time: 30-45 minutes

