

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Red Chile Sauce

Adapted from Chile Pepper Cooking, August, 2002

Sauces are the soul of cooking, whether French or Mexican. This basic red sauce is great on enchiladas, over chalupas, or even in tacos...

- 1 Tbsp unsalted butter*
- 1 Tbsp flour*
- 4 Tbsp mild red chile powder*
- 2-4 Tbsp hot red chile powder*
- 2 cup vegetable stock*
- 1-2 tsp minced garlic*
- ½ tsp dried Mexican oregano*
- ⅛-¼ tsp ground cumin*
- ½ tsp salt*

Melt butter in a heavy saucepan over medium heat. Add flour and cook, with stirring, until you have a light golden roux. Remove from heat and stir in chile powders. Return pan to heat and stir in the stock; continue stirring until sauce becomes smooth. Add seasonings, reduce heat and simmer for about 10 minutes. Salt to taste and serve or use in your favorite Mexican recipes.

You can make this sauce mild, or as scorching as you like. You will need 6-8 tablespoons of chile powder (New Mexico powders seem best) in all. Use unsalted chile powder; avoid chili powder mixtures, which is deadly in a sauce like this!

Yield: About four servings  
Preparation time: 5 minutes  
Cooking time: 15 minutes

