

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Roasted Guajillo Chile Sauce

Adapted from Chile Pepper Cooking, August, 2002

*A great complement to chicken or beef dishes, it can even be served with shrimp, if you're brave enough...*

<i>6 Tbsp light olive oil</i>	<i>1 Tbsp cumin seed</i>
<i>2 medium yellow onions, chopped</i>	<i>4 qt chicken stock</i>
<i>1 small head roasted garlic, chopped</i>	<i>3 Tbsp white vinegar</i>
<i>4 chile de arbol, roasted</i>	<i>1 Tbsp salt</i>
<i>8 guajillo chiles, roasted</i>	<i>1 Tbsp black pepper</i>
<i>10 medium tomatoes, roasted</i>	

Heat oil over medium heat in a large stock pot. Add onion and garlic and cook for 4-5 minutes, or until onion is nicely translucent. De-seed chiles and add to pot. Add tomatoes and cumin seed and cook for 5 minutes. Add remaining ingredients and bring to a boil. Let the sauce boil for 10 minutes or so, and then remove from heat. Let stand until cool. Blend together using a stick blender and serve.

*Yes, this recipe makes a LOT of sauce. So freeze some and you won't have to make more for a while! Sauce too hot for you? Skip the guajillo chiles and go to all-arbol, or maybe a bit of chipotle. Don't know how to roast garlic? You can wimp out and buy it at most grocery stores these days. But it's an easy technique, read up and learn it...*

Yield: A massive pot of sauce; more than a gallon!

Preparation time: 20 minutes (includes roasting the tomatoes)

Cooking time: 20 minutes

