

Salsa de Cacahuete y Chipotle Estilo Pozarricense ~ Poza Rica-Style Peanut and Chipotle Salsa



Salsa – Makes 1.5 cups

[2 dried morita \(chipotle\) chiles*](#)

½ cup unsalted peanuts

2-3 medium plum or Roma tomatoes, cut in half

1 garlic clove

1 small slice of white onion (about ½ - inch)

1+ tsp Himalayan salt

¼ cup olive oil

Water (if necessary)

→Remove stem, seeds, and veins from the morita chiles. Be careful because these chiles tend to be hot and the oils can get under your fingernails*. Lightly toast the chiles on a dry comal/skillet for 2-3 minutes. They should smell fragrant. Be careful not to burn them or your salsa will taste better. Remove and set aside.

→Lightly toast the peanuts. Once again, be careful not to burn them. They should smell slightly fragrant. Remove from heat and set aside.

→Roast the tomatoes, garlic clove, and onion until charred on the outside. Remove from heat and place in a blender. Add toasted chiles, peanuts, and salt. Blend on medium-high speed to combine. Then, add in the olive oil to make an even creamier salsa.

→If the salsa is too thick to blend, you may need to add a little water to emulsify it.

NOTES:

- Morita chiles look like large raisins. They are dark purple to black in color and smell smoky. You can find them at any Mexican/Latin grocery store.
- Sometimes I like to wear gloves when removing the seeds and veins from the chiles to prevent my fingers from tingling afterwards.

