

Salsa de Chile Morita



Chipotle Chile Sauce (Makes 2-3 cups)

5 tomatillos, husks removed and washed of sticky residue

2 plum tomatoes

3 slices of white onion (equivalent to about 2 TBSP, but don't chop them up)

6 dried chiles morita, with stems removed (you could also use 3-4 canned chipotle chiles)

3 chiles de árbol

1 clove of garlic, peeled

1 ½ tsp. kosher salt

→ Turn on the broiler of your oven. Line a baking pan with aluminum foil. Place the tomatillos, plum tomatoes, and onion on the pan. Place under broiler and cook for about 10-15 minutes, using tongs to turn the vegetables once. The tomatoes and onion should be slightly charred and juicy.

→ On a comal or flat griddle, roast the chiles morita, chiles de árbol, and the garlic clove until slightly blackened. Do not roast these for too long or the flavor of the chiles will become bitter.

→After the chiles and the garlic have been roasted, place them in a small saucepan filled with water. Bring the chiles to a boil and then turn off the heat. Cover them with a lid and let them steep for 5 minutes. This allows them to plump up slightly before being blended.

→Once all of the ingredients have been cooked, place them in the blender. Discard the water used to boil the chiles/garlic, as you will not need it for the salsa. Add the salt and pulse until the salsa begins to come together. Then blend on high for about 1 minute until all of the ingredients are smooth.

→Serve with chips or as a sauce for tacos.

NOTES:

- If you have never used tomatillos before, they are usually covered by a green papery husk. Simply remove the husk. You will notice that the tomato is slightly sticky after taking off the husk. If you just run it under some cool water and rub it between your hands, you will be able to remove that stickiness.
- There are two common types of dried chipotle chiles—the chile morita and the chile meco. The chile morita is far more common and is a dark purplish color. It kind of looks like a big raisin and will smell smoky. If you cannot find dried chipotle chiles, you can use jarred ones. For some reason, I think canned chipotles tend to be spicier. If you do not like the smoky flavor of chipotles, try adding fewer.
- I used kitchen scissors to cut off the top of the chipotle morita where the stem was.

Recipe Source: Adapted from Cocina al Natural by Sonia Ortiz via the Cocina y Comparte blog

