

Salsa de Chile Guajillo



Guajillo Chile Sauce (Makes 2 cups)

9 dried guajillo chiles, stems, seeds, and veins removed

2 dried chiles de árbol, stems and seeds removed

3 garlic cloves, peeled

1 TBSP finely chopped white onion

1 ¼ tsp. kosher salt

→Place the guajillos and chiles de árbol in a medium-sized pot filled with water. Bring the chiles to a boil. Once the chiles are boiling, place a lid on the pot tilting it slightly to let out some steam. Boil the chiles for 10 minutes. Then turn off the heat and place the lid completely on the pot. Let them steep for an additional 5 minutes.

→Meanwhile, roast the garlic cloves on a comal or flat griddle until slightly charred.

→Place the chiles, garlic, onion, and salt in a blender. Add one cup of the cooking liquid from the chiles. Pulse to get the salsa started and then blend on medium-high speed for about 2 minutes until the salsa is completely smooth.

→If you are using this sauce to make pambazos, you will want to strain it to remove the tough flecks of chile skin. Place a fine mesh colander over a bowl and pour the salsa through it. You will have to

use the back of a spoon or spatula to press the salsa through the colander. This will take a little bit of time and patience, but it will yield a nice smooth salsa. Make sure you really press out all of the salsa that you can. Then discard the leftover buildup of tough chile skins.

→Store the sauce in the refrigerator until ready to use.

NOTES:

- When removing the seeds from guajillo chiles, I suggest doing it over a trash can as the seeds tend to fly everywhere. Even when I do this, I always seem to find runaway seeds on my kitchen floor!
- The sauce should be a smooth, thick but pourable paste. I honestly think it resembles ketchup in color and texture.

Recipe Source: Adapted from Hugo Ortega's Street Food of Mexico

