



## Salsa Roja / Red Salsa with Chipotle Chiles

- 6-8 ripe tomatoes
- 2 cloves garlic
- 1/4-1/2 onion
- 3-4 dried chipotle chiles
- Salt to taste, c. 1/2 teaspoon

*A thin, smooth sauce for additions to meats, beans, etc. at the table. Makes c. 2 cups.*

Toast chiles on a dry skillet over medium heat for several seconds on each side, pressing with a spatula. Lay unpeeled garlic on skillet & pan roast about 10 minutes until soft and blackened in spots. Line skillet with foil and pan-roast tomatoes & onions about 15 minutes, until soft and blackened in spots. Peel & core tomatoes, retaining juices. Place all ingredients in blender, add c. 1/4 cup water and blend until smooth. Add salt to taste.

