



Red Sauce for Homemade Enchiladas

In this Red Sauce we used dried, mild New Mexican peppers (it's a dried Poblano, which is called an "Ancho"). Ancho Chilies can be found in most stores or online.

Active Time: 40 minutes

Total Time: 40 minutes

Yield: about 12oz of Sauce (enough for one batch of enchiladas)

Ingredients:

12 – 14 Ancho Chilies (dried)

1 medium onion (quartered)

2 medium/large tomatoes (cut in half)

3 cloves of garlic (while)

1 teaspoon of Mexican Oregano

1 large cinnamon stick

2 tablespoons oil (grape seed or vegetable)

2 teaspoons salt – try HH Chili de Arbol for some heat or HH Smoked for deep flavor

1. Preheat a cast iron or stainless steel frying pan (do not use non-stick) on high for 2 minutes. Do not use oil, pan must be dry.
2. Place the cut onion, tomatoes (open cut side down), garlic and Chilies on the pan. If they don't all fit, do it in batches. Toast Chilies, and lightly char onions, tomatoes and garlic for about 3 minutes. Using tongs, continually "toss" chilies, so they don't burn. Do not turn the onions and tomatoes so they get blackened on the edges.
3. Put all charred items in a large pot on the stovetop and cover with water. Add cinnamon stick. On high heat, let everything boil for 15 minutes to reconstitute the peppers and infuse all the flavors.
4. Remove the cinnamon stick. Blend the peppers, tomatoes and onions. Depending on the size of your blender, this should take at least 2 batches. Carefully ladle pepper mixture into blender, only 2/3 full. Starting on low and gradually increasing the speed to high, leave on high until fully blended for at least 3 minutes (depending on the strength of your blender). If you still have large pieces of pepper, onion or tomato, continue to blend or use a strainer to get the larger pieces out.
5. Using the same pan you charred the peppers, onions and tomatoes in, add the oil and preheat the pan for 2 minutes on high. Add the blended red sauce; be careful and pour slowly, the high heat can make the sauce splatter. Add Mexican Oregano and Salt, stir for 1 minute only and turn off heat and immediately place sauce in a heat proof bowl.
6. Use sauce right away for your favorite enchilada recipe. Or place in Mason jars; allow sauce to cool to room temperature with lids off. When cool, put lids on, label jar with date, and keep in the refrigerator for up to 2 weeks.

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