

ADOBO Salsa with ANCHO & PASILLA

Betsy Martin SV Equinox

(Darker in color with a slight smoky flavor, use with Rich meats)

Ingredients

- 3 chiles ancho
- 3 chiles pasilla
- 3 garlic cloves
- $\frac{1}{2}$ White onion
- $\frac{1}{8}$ cloves ground
- $\frac{1}{4}$ cumin powder
- $\frac{1}{4}$ black pepper powder
- 4 TBS olive oil
- 2 TBS cider vinegar
- $\frac{1}{2}$ tsp salt
- 1 to 2 cups chicken [stock](#)

Directions

1. Toast chiles ([see notes on toasting](#)), soak in water that has been boiled (remember to cut open so they sink), and remove seeds and stem after they are softened
2. Blend all ingredients (if you blend too much you'll get mayonnaise!)
3. Put in a dish with your meat and refrigerate
4. There are basically two ways of using Adobo:
 - a. Cook the meat in the Adobo, after cooking remove meat and add water to sauce, strain and serve with the meat.
 - b. Adobo can also be used as a marinade if you wish to barbeque. Marinate meat for the desired period of time, more for stronger meats and less for milder meats. Once marinated, barbeque the meat as usual. The adobo can then be cooked for 10 minutes or so, strained and used as a topping sauce.