

# *Salsa De Chile Ancho*

Betsy Martin S/V Equinox

## ***Ingredients***

2 chiles anchos  
1 garlic clove  
3 tomatoes  
1 sliced onion  
1 ground bay leaf  
pinch ground marjoram  
pinch ground thyme  
1 to 2 Cups chicken [stock](#)  
Salt to taste  
1 TBS vegetable oil or pork lard

## ***Directions***

Clean chiles with vegetable brush or cloth

Have a pan of boiling water ready

1. [Roast chile](#) on [comal](#) till it becomes flexible and you can smell the chile
2. Soak chiles for 30 minutes, weigh them down, turn constantly or slit to let water into the chile. When finished soaking, remove stem, slit in  $\frac{1}{2}$  and dip back into water to remove the seeds (makes the chile milder).
3. Blend tomato, onion, garlic chiles and  $\frac{1}{2}$  C of chicken stock or with soaking liquid if only one type of chile was in the water. (Take care with using soaking liquid as it may be hot from the peppers, use sparingly)
4. When pureed STRAIN and force liquid out of strainer with the back of a spoon.
5. Put 1 Tbs. lard in pan, heat then add strained liquid, and bay leaf, marjoram and thyme.
6. Cook about 10 minutes so you can taste the tomato.

## ***Uses***

Basic mild sauce

Fish, seafood, poultry, and meat

Vegetables

As the bases for tortilla soup, enchiladas, or tamales

## ***Tasting***

Very mild, with a nice smoky flavor, but you can really taste the bay leaf, marjoram, and thyme