

Salsa Morena

Betsy Martin S/V Equinox

Ingredients

- 3 chiles pasilla or 3 chiles anchos (Do for both types of chiles)
- 1 C chicken broth or orange juice
- 2 TBS cider vinegar
- 1 slice onion
- 1 garlic clove
- 1 to 2 C chicken [stock](#)
- Salt to taste
- 1 TBS lard or vegetable oil

Optional

1 apple, 1 pear, or 1 plantain (if you use, don't use the orange juice) you would add this after the onions are sautéed, also you will need a little more liquid

Directions

1. Open dry chile to remove the seeds and membranes, clean, break up into pieces.
2. Melt lard, sauté chiles, (they might change color, you will smell the chile, and they will be more flexible). Do not burn.
3. Add the onion and garlic (with out chopping) and sauté till the onion is translucent.
4. Add orange juice salt and vinegar to the sauté mix heat, turn off flame and SOAK for 1 hr.
5. After an hour blend the entire mixture.
6. Pour back into original pan and cook 8 minutes to balance acidity

Uses

1. Traditional sauce - do not use with mango, pineapple, guava, or any other type fruit.
2. Don't mix fruit, use only 1 type
3. Best with Duck, pork, chicken and turkey

Tasting

Very rich with a strong orange flavor