

# Salsa de Chile Chipotle

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## *Ingredients*

- 3 dry chiles chipotle
- 3 tomatoes (Roma) roasted
- 1 sliced onion roasted
- 1 garlic clove roasted
- 1 to 2 C chicken [stock](#) or water
- 1 teaspoon vegetable oil / lard
- Salt to taste

## **Optional**

5 TBS Crema, (do not use sour cream you get in the states, as it does not boil without curdling) As a substitute use Crème Fresh

## *Directions*

1. Toast chiles ([see notes on toasting chiles](#)) and put in boiling water (no longer on flame) to soak 30 mins.
2. Roast vegetables to get a nice char, do not turn all the time, let them get black on one side and then turn
3. Clean the chipotle by removing the stem and washing out the seeds in the soaking water.
4. Blend chiles and the vegetables with  $\frac{1}{2}$  C liquid.
5. This is now ready to use if you want a fresh salsa
6. Cook the salsa with lard, add cream and boil.
7. Reduce heat and cook on a slow fire for at least 5 minutes

## *Uses*

1. shrimp, poultry, rabbit, venison
2. Can chop shrimp, put into sauce and use it over pasta
3. Mexicans boil their meat and then add it to a sauce, but we could use it as a topping to the meat.

## **Tasting**

With cream it is very mild

The fresh salsa has a strong taste of tomato