



Guajillo Chili Sauce

(makes ½ quart, 32 oz.)

Ingredients:

¼ pound of dried guajillo chili pods
5 pounds of tomatoes
3 cloves of garlic, smashed
½ medium size yellow onion, julienne
½ cup + 2 tbs. olive oil
4 tbs. sugar

Preparation:

Blend tomatoes, skin on until puree, set aside.

In a large stainless steel pot add oil, let heat. Add onion and garlic until caramelized. Once caramelized add tomato puree and let simmer for 1 hour stirring occasionally.

In the meantime: on a flat top, comal or iron skillet on medium heat place the dried guajillos until burnt/darker color on all sides. If you don't have a big enough surface for all the pods you will have to do the process in batches until all finished. Remove from heat and let cool. Once cooled remove stems only. In a vitamix blender place the burned guajillos and add the tomato puree and sugar. Blend until it forms a thick sauce consistency.