



Noreen's Kitchen

Chile Colorado Sauce

Ingredients

4 cups hot water or beef stock	2 tablespoons apple cider vinegar
1 cup onion, sliced	1 teaspoon salt
6 cloves garlic, minced	1 teaspoon cracked black pepper
1 tablespoon dried oregano	6 dried Anaheim Chile peppers, seeded
1 tablespoon dried cumin	6 dried Guajillo Chile peppers, seeded
1 tablespoon sweet Paprika	4 dried Ancho or Japonica chilies, seeded

Step by Step Instructions

Remove stems and seed from chilies.

Place all ingredients into the jar of your blender being sure to submerge all the chiles under the hot water or stock.

Cover and allow to sit for at least 20 minutes for the peppers to hydrate and soften.

When the chilies are hydrated, puree the mixture to a smooth sauce.

You may choose to run the sauce through a sieve or strainer to remove all the solids, or you can use it as is for a more rustic dish.

Use the sauce for enchiladas, Menudo, Chile Colorado or even as a sauce for tacos or burritos.

Store unused sauce in an airtight container or jar in the refrigerator and use within 1 week.

ENJOY!