



Adobo



Ingredients:

- 6 dried guajillo chiles, stemmed and seeded
- 4 dried ancho chiles, stemmed and seeded
- 4 dried cascabel chiles, stemmed and seeded
- 1 large white onion, cut into 1-inch wedges
- 10 garlic cloves
- 2 tablespoons roughly chopped peeled fresh ginger
- 8 cups water, divided
- 2 tablespoons white vinegar
- 1 tablespoon kosher salt
- 1 ½ teaspoons black pepper
- 1 ½ teaspoons dried oregano
- ½ teaspoon ground cumin
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- 6 thyme sprigs
- 3 dried bay leaves

Method:

1. Heat a large cast-iron skillet over medium. Add chiles to skillet; cook, stirring occasionally, until fragrant, 4 to 5 minutes. Transfer chiles to a large saucepan; add onion, garlic, ginger, and 6 cups water. Bring to a boil over medium-high. Cook, uncovered, stirring occasionally, until chiles are softened, about 8 minutes. Drain chile mixture; discard cooking liquid.
2. Combine chile mixture, vinegar, salt, black pepper, oregano, cumin, cinnamon, cloves, thyme, bay leaves, and remaining 2 cups water in a blender. Secure lid on blender, and remove centerpiece to allow steam to escape. Place a clean towel over opening. Process until smooth, about 45 seconds. Let cool to room temperature, about 1 hour. Cover and chill until ready to use.

Make Ahead: Adobo can be chilled in an airtight container up to 3 days.