



Authentic Chili Tomato Sauce



Ingredients:

- 3 Guajillo Chilies
- 3 Arbol Chilies
- 3 Morita Chilies
- 3 Roma Tomatoes
- ¼ Onion
- 3 Cloves Garlic
- ½ Cup Water
- ½ Tsp Salt
- 2 TBLs Apple Cider Vinegar
- ⅛ Tsp Ground Clove
- 1 Tsp Ground Cardamom
- ½ Tsp Nutmeg
- 2 TBLs Brown Sugar
- 1 Tsp Ginger Powder
- 2 Tsps Mexican Oregano
- 1 Tsp Cumin Seeds
- ½ Tsp Cinnamon
- 1 Bunch Cilantro Leaves and Stems (optional)

Method:

1. Chop onions, garlic and tomatoes and broil until charred edges. Set aside
2. Remove seeds and chop chilies. Place in a small sauce pan and cover with water.
3. Bring chilies in water to a boil. Then remove from heat and let it cool down.
4. Place all the ingredients and chilies (without the liquid) in a blender.
5. Blend adding some of the chilies cooking liquid or water until smooth. Taste and adjust salt level.
6. If the sauce is the consistency you desire, allow to cool and place in airtight containers until ready to use. If you'd like your sauce a little thicker, reduce for another ten minutes or so. If wanted a smoother texture, use an immersion blender.