

## Chile de Árbol Salsa

### *Salsa de Chile de Árbol*

This is the basic Salsa Roja, or Red Salsa, made from dried chiles.

Makes about 2 cups.

2 ounces dried Chiles de Árbol (60 to 70 pods)

2 cloves garlic, roughly chopped

Salt to taste

1. Stem the chiles. Using two bowls, break each chile in half and roll the pieces between your fingers over one bowl to catch the seeds. Put the chile pieces in the other bowl. (It isn't necessary to remove all the seeds)
2. Meanwhile, bring 2 cups of water to a boil. Pour the hot water over the chiles until they are just covered. Cover the bowl with a plate or lid and let it set for 30 to 60 minutes, stirring once or twice during this time, then covering the bowl again.

3. With a slotted spoon, remove the chiles and put them in a food processor or blender.

Pour some soaking water over the chiles until it comes half way up the chiles.

Add the garlic and salt. Blend the chiles until they are a smooth purée. The consistency should be slightly thick yet pourable. Add more water, little by little, if necessary.