

Chiles Roja
Yield: 3 Cups

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Company or Team Name: VooDoo Chef



Count	Weight	Volume	Ingredient
10 Each			Guajillo Chiles (Dried)
4 Each			Chiles de Arbol (Dried)
¼ Each			Onion, Large
		3 Cups	Water, Cold
1 Each			Garlic Clove, Large
		1 Tablespoon	VDC Red

How to:

1. Trim the stems from the chiles.
2. Heat a cast iron skillet over low heat. Add the chiles and toast. Turn them every 30-45 seconds for a total of approximately 3 minutes. The chiles should begin to darken and become fragrant.
3. Transfer the chiles into a small saucepan and add the onion and water. Steep the chiles for 5 minutes.
4. Remove the chiles from the water into a blender. Reserve the water. Add the garlic and Red. Blend until smooth. Add the reserved water in small amounts in needed to achieve desired consistency (the viscosity of ketchup).
5. Pour through a fine mesh strainer.
6. Reserve for use.