

## Spicy Chile de Arbol Salsa

### Salsa picante de chile de árbol

#### Ingredients

5-10 *chiles de árbol*, to taste  
1 clove garlic  
2 tbsp vegetable oil  
1-5 tomatoes; washed, dried, stem end removed and quartered  
Salt, to taste

*Chile de árbol* is a small, thin, and very hot pepper, usually sold dried. Its hotness in Scoville units is between 15 000 and 30 000; as a reference, Jalapeño peppers are between 5 000 and 8 000 Scoville units. For this salsa, the general goal is to have a hot spicy flavour to add to food in small quantities, but *chile de árbol* also has a pleasant flavour, so the more peppers, the spicier the sauce, and the more tomatoes, the less. Also, processing the oil in the blender will make the salsa creamy, but less so as the amount of tomatoes increases, due to their juice.



Place oil in a frying pan over medium heat; when hot, add *chiles* and garlic, stirring and turning until peppers look “bloated” and toasted, and the garlic has turned slightly golden brown. Remove from heat and reserve. Process tomato quarters in the blender, then add reserved *chiles*, garlic and oil; season with salt to taste; process until smooth. Correct seasoning with more salt, if needed.

