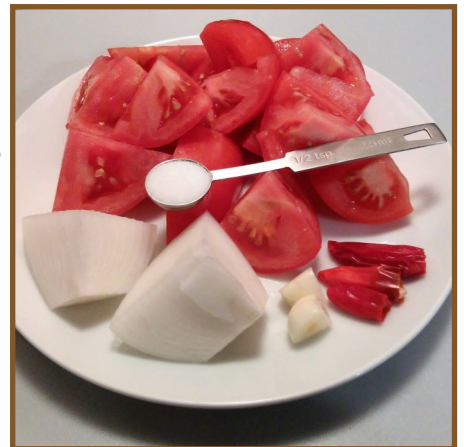


Red Spicy Sauce - *Salsa roja picante*

Ingredients

- 2 tomatoes
- 1 small onion
- 1 clove garlic
- Fresh red hot peppers, to taste (such as de árbol, Thai hot, Habanero, etc.)
- ½ tsp salt
- 1 tbsp lard or vegetable oil

Wash and dry tomatoes and hot peppers; remove stem end from tomatoes, and cut into large chunks. Remove stems from the peppers. Peel onion and cut into large chunks. Peel garlic and slice in half. Measure salt.



Process all the ingredients in the blender until no chunks are left but not until completely smooth. Heat oil (or lard) in a small pan, then pour tomato blend and cook on high heat just until it comes to a boil.



Turn heat off and continue stirring for about half a minute; the sauce will be runny but nicely textured. Remove from heat, and let cool. Serve on tamales, quesadillas, or as a side for patties or meat dishes.

