

Guajillo Red Sauce – Salsa Roja de guajillo

Ingredients (makes approximately one cup)

4 guajillo peppers; washed
2 cloves garlic; peeled
1 tbsp oil
1 tsp salt
1 cup water



Remove stems and seeds from peppers. Warm up oil in a frying pan over medium heat. Add peppers and garlic cloves, being careful to turn frequently to avoid burning (photo below, left); continue cooking just for a few seconds. Remove pan from heat and allow oil to cool down for a few minutes. In a blender jar, add water, salt, and fried peppers and garlic. Pour in oil from the pan (photo below, centre). Process for at least one minute, until smooth. Strain sauce through a fine colander into a bowl. Discard solids in colander (photo below, right).

