

Finished examples (the recipes that follow are just for the salsas, if you want tips on assembly, just ask!)



Salsa Roja

Chiles

-dried chiles (mix of negro, arbol, ancho, guajillo, puya)

Allium

- $\frac{1}{2}$ onion, diced

Fruta

-tomato, 1 can

Herbs

-omitted here, but something like cilantro/oregano/thyme could all make nice additions

Spice

-allspice berries, 1 pinch

- star anise, 1 ea
- cumin seeds, 2 pinches
- coriander seeds, 2 pinches

Toast chiles in neutral oil over medium high heat (should turn lighter in color and plump up, 1-2 minutes, stir often and watch closely, fine line btw perfect and burnt) Remove chiles to bowl, cover with boiling h2o and rehydrate (20min) With remaining chile oil in pan, toast spices, remove from heat, add onion into spicy oil (don't cook)
Blend all ingredients, thin with chile water, season to taste

Salsa Verde

Chiles

- poblano, 1

Allium

- garlic, 1 head
- onion, ½

Fruta

- tomatillos, 8
- limes, 2 zested and juiced

Herbs

- omitted, but again, cilantro especially, oregano/basil/mint even

Spice

- coriander, 1 pinch

Roast all (except ⅓ tomatillos, reserve some herbs if using to blend in fresh) in high oven (500 degree)

Once charred, season aggressively (smoke salt is extra nice), allow to cool before blending.

Season to taste