



Red Chile Salsa

From *America's Test Kitchen* Season 15: Beefing Up Mexican Favorites

WHY THIS RECIPE WORKS:

Fire-roasted tomatoes are the secret ingredient in our salsa. They add smoky depth without adding extra work. Dried guajillo chiles are toasted and ground for rich, deep flavor. Vinegar and spices round out the mixture for a salsa that is smoky, spicy, and slightly tart.

Makes 2 Cups

Guajillo chiles are tangy with just a bit of heat. Our favorite brand of fire-roasted tomatoes is DeLallo. Serve the salsa alongside the steak (see related content).

INGREDIENTS

- 1 1/4** ounces dried guajillo chiles, wiped clean
- 1** (14.5-ounce) can fire-roasted diced tomatoes
- 3/4** cup water
- 3/4** teaspoon salt
- 1** garlic clove, peeled and smashed
- 1/2** teaspoon distilled white vinegar
- 1/4** teaspoon dried oregano
- 1/8** teaspoon pepper
- Pinch ground cloves
- Pinch ground cumin

INSTRUCTIONS

Toast guajillos in 10-inch nonstick skillet over medium-high heat until softened and fragrant, 1 to 2 minutes per side. Transfer to large plate and, when cool enough to handle, remove stems and seeds. Place guajillos in blender and process until finely ground, 60 to 90 seconds, scraping down sides of blender jar as needed. Add tomatoes and their juice, water, salt, garlic, vinegar, oregano, pepper, clove, and cumin to blender and process until very smooth, 60 to 90 seconds, scraping down sides of blender jar as needed. (Salsa can be stored in the refrigerator for up to 5 days or frozen for up to 1 month.)
