



# ANCHO CHILI SALSA ROJA

15 MINUTES

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e use ancho chilies, with their earthy, smoky flavor, to up the flavor of a simple salsa. Deep-red anchos are dried ripe poblano chilies.

The chilies are harvested green to use fresh, but to make anchos, they're left to ripen until red, developing a sweetness that balances

their moderate heat. Left alone, anchos can taste a bit like prunes, but combining them with fresh tomato, garlic and shallot balances their sweetness. The brightness of the raw ingredients emphasizes the chilies' smoky notes. Use this salsa as a dip for tortilla chips, spooned onto tacos or in a marinade for beef, pork or chicken.

## INGREDIENTS

3	MEDIUM ANCHO CHILIES, STEMMED, SEEDED AND TORN INTO PIECES
	BOILING WATER
1	LARGE GARLIC CLOVE, SMASHED AND PEELED
1	MEDIUM SHALLOT, ROUGHLY CHOPPED
1	MEDIUM VINE-RIPENED TOMATO, CORED AND ROUGHLY CHOPPED
2	TEASPOONS WHITE SUGAR
	KOSHER SALT

DIRECTIONS	
01	In a 12-inch skillet over medium, toast the chilies, pressing with a wide metal spatula and flipping once or twice, until fragrant and a shade darker in color, 2 to 4 minutes. Transfer to a medium bowl and pour in enough boiling water to cover. Let stand until softened, about 10 minutes.
02	Drain the chilies and discard the soaking liquid. Transfer to a food processor or blender. Add the garlic, shallot, tomato, sugar, 1 teaspoon salt and ½ cup water. Process until finely chopped and well combined, about 20 seconds, scraping the sides as needed.