

SAVEUR

SALSA ROJA

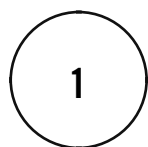
A little bit of smoke and not too much spice will make this your new go-to salsa recipe. At The Commodore in Brooklyn, Steve Tanner uses this as one of the many garnishes on his famous Cadillac Nachos.

MAKES ABOUT 1 1/2 CUPS

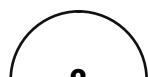
Ingredients

- 2 cloves garlic
- 2 tomatoes
- 1 jalapeño
- 1/4 white onion
- 2 dried chipotle peppers
- 2 dried guajillo peppers
- 1 cup cilantro
- kosher salt, to taste

Instructions



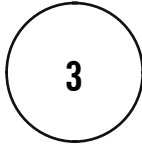
Heat oven broiler. Place garlic, tomatoes, jalapeño, and onion on a baking sheet. Broil, rotating pan as needed, until vegetables are slightly blackened, about 15 minutes; cool.



Toast the chiles in a pan over low heat until fragrant and



plump, 4-5 minutes. Break off the top of the chipotle peppers and remove their seeds. Cover chiles with boiling water and soak until soft, 10 minutes; strain and cool.



Place vegetables, peppers, cilantro, and salt in a blender and purée until smooth.

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