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45
Shares

Toasted Guajillo Chile Salsa

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SERVINGS: MAKES ABOUT 2 CUPS

INGREDIENTS

4 ounces dried guajillo chiles
(about 18), stemmed

6 garlic cloves, unpeeled

1 1/2 teaspoons kosher salt plus
more

3 tablespoons apple cider
vinegar

1 teaspoon garlic powder

1 teaspoon onion powder

NUTRITIONAL INFORMATION

9 servings, 1 serving contains:

- Calories (kcal) 50
- Fat (g) 0
- Saturated Fat (g) 0
- Cholesterol (mg) 0
- Carbohydrates (g) 8
- Dietary Fiber (g) 0
- Total Sugars (g) 0
- Protein (g) 2
- Sodium (mg) 330

PREPARATION

View Step-by-Step Directions

Heat a large dry cast-iron skillet over medium-high heat. Working in batches, toast chiles until slightly puffed and fragrant, 15–20 seconds per side. Let cool.

Using kitchen scissors and working over a medium bowl, cut chiles into thin rings, reserving seeds. Cover with 2 cups very hot water and let soak for 10 minutes.

Meanwhile, heat the same skillet over medium-high heat. Add garlic; cook, turning often, until tender and skin is lightly charred, about 8 minutes. Let cool. Peel; trim ends.

Transfer chiles with seeds and liquid to a blender; add roasted garlic, 1 1/2 tsp. salt, and remaining ingredients. Pulse until a thick, coarse purée forms. Season with salt.

KEYWORDS

Chile Recipes, Condiments, Low Cholesterol Recipes, Low Saturated Fat Recipes, Low-Calorie Recipes, Mexican Food, Salsa Recipes, Taco Primer Recipes

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PHOTOGRAPH BY Christopher Testani

