**Chipotle's Steak Marinade**

  1 (2 ounce) package dried ancho chiles

  1 teaspoon black pepper

  2 teaspoons cumin powder

  2 tablespoons fresh oregano, chopped

  6 cloves garlic

1/2 red onion, quartered

1/4 cup vegetable oil

  4 Small Steaks (6 ounces each)

Soak dry chilies overnight in water, until soft. Remove seeds. Add all

ingredients except meat in food processor. Puree until smooth.

Spread mixture over chicken, or other meats and refrigerate at least

one hour, up to 24 hours.

After marinating, heat grill to about 400 degrees F, or if cooking

inside, heat small amount of oil in skillet or grill pan over high

heat. Salt meat to taste (optional), and grill lightly, turning only

once, until done. 8-10 minutes per

side for 3/4" thick steak.