



# Red Chile Sauce

## Made from Dried Pods

*Makes approx. 1 1/2 cups ~ \$3.90*

### **Ingredients**

*8 New Mexico Red Chile Pods, rinsed, dried and then stemmed and seeded*  
*2 cups boiling water*  
*1 medium onion, diced small*  
*2 Tbsp. tap water*  
*1/2 tsp. Agave nectar*  
*1/2 tsp. kosher salt*  
*2/3 cup water, lukewarm*  
*Olive oil spray*

### **Directions**

1. Place cleaned chile pods in a bowl with the 2 cups of boiling water and let sit until soft, approximately 5 minutes. Drain in a colander and discard the water.
  2. In a cast iron skillet, over medium to high heat, heat olive oil sprayed skillet until hot. Add the onions and sauté for three minutes.
  3. Add the 2 tablespoons water and the agave nectar. Cook until water is absorbed and the onions begin to turn slightly golden, but not browned, for approximately 3 minutes. Remove from heat.
  4. Place the chiles, onions and the 2/3 cup water in a blender. Add the 1/2 teaspoon salt, cover and blend until smooth.
- Serve immediately, or this chile sauce may be stored in the refrigerator for 3 to 5 days.

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*Recipe courtesy of Lois Ellen Frank. © All rights reserved.*

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