



Texas Red Chile Puree-small batch

Ron E. Smith

Servings: 16

6 whole Chile Ancho

6 whole New Mexico red chiles

6 whole Chile Guajillo

STEP ONE:

Prepare the chile puree by first removing the stems and seeds from the chiles, wiping clean and then toasting in a skillet over medium high heat. Press the chiles down to the skillet to toast on one side then turn over and toast the other side. Do not over toast the chiles as they will become bitter. Put the toasted chiles in a stock pot of 3 quarts boiling water. Turn the heat off the pot and cover. Let the chiles soak for 20 minutes or longer until softened.

STEP TWO:

Place the rehydrated chiles into a blender along with enough of the soaking water to cover in the blender jar. Cover the top of the blender with a towel and start by pulsing the blender to start the puree. Hold the blender top down with the towel until the puree has started to form a smooth paste and blender is fully running. If more liquid is needed add from the soaking liquid. Strain this mixture through a fine mesh strainer into a stainless steel bowl.