

RECIPES

Salsa Borracha - Drunken Salsa

This sauce is traditionally served with barbacoa (pit-cooked lamb, goat, pork, or beef), but makes a great all-purpose salsa, as well. The *pasilla* chiles (sometimes called *pasilla negra*) called for are the long thin, nearly black, dried, true *chile pasilla*. Although *ancho* chiles are often called *pasillas* in California, they are not a good substitute.

Ingredients

2 - 3 pasilla chiles, stemmed, seeded and broken into small pieces
5 ounces tomatillos with the husks and stems removed
1 clove garlic, minced
1 tablespoon cooking oil
1/4 cup beer
½ tablespoon rice wine vinegar
1/2 teaspoon oregano
Heaping 1/4 teaspoon salt
1 ounce queso cotija or añejo, grated

Directions

- 1. Simmer the chiles and tomatillos.** Simmer the chiles in water for 10 minutes. Add the tomatillos and simmer them until they are soft, 5 - 10 minutes, then drain and place the chiles and tomatillos in a blender.
- 2. Finish the salsa.** Add the garlic, oil, beer, vinegar, oregano, and salt to the blender and pulse 10 - 15 times or until the ingredients are well chopped but not pureed. Pour the sauce into a bowl, stir in the cheese, and serve.