

Red Chile

Ingredients

- 4 Bueno dried mild chili pods
- 8 Bueno dried hot chili pods
- 5 Arbol dry chili
- ¼ white onion
- 8 garlic gloves with peel
- 1 TBSP hot Loma Vista red chili powder
- 3 TBSP Avocado oil
- 1 TSP better than bouillon vegetable base or 1 cup veggie broth
- 8 cups of water
- 1 TBSP kosher salt or 1 TSP table salt.
- 1 TSP fresh ground black pepper
- 1 TSP garlic powder

Equipment

- 3QT cooking pot.
- Strainer
- Blender – Vitamix or similar.
- One half baking sheet.

Prep

- Deseed the peppers and remove stems.
- Peel and cut the onion into large chunks.
- Leave peels on garlic gloves.
- Pre-heat oven to 350

Instructions

1. Place the chilis on a baking sheet and put them in the oven for 3-4 minutes to toast. When toasted take them out and put them aside to cool.
2. Put the onions and garlic on the same baking sheet and place them in the oven to broil until lightly charred. Place the baking sheet 2 racks below the broiler.
3. When you see the garlic starting to get charred. Take the pan out of the oven, pick out the garlic, and set aside to cool. Peel the garlic when cooled.
4. Put the onions back under the broiler till you see them 20-30% are charred. Pull onions out of the oven and set onions aside to cool.

5. In the pot add 8 cups of water and 1 TSP better than bouillon veggie broth, or 7 cups water and 1 cup veggie broth.
6. Add all the listed ingredients into the pot and stir it. Put the pot on the stove on medium heat. Once the water is hot, turn off the stove and put a lid on the pot.
7. Let it cool for 1hr or leave overnight on the counter.
8. Add the cooled liquid and all the ingredients into a high-speed blender and puree it. You want a silky-smooth texture.
9. Strain the chili back into the pot and taste salt. The chili pours smoothly through the strainer if you slowly swirl it with a silicone spatula.
10. If you want it to be thicker you can add a little cornstarch, or you can reduce it by placing it on the stove on medium-low heat.
11. **Enjoy! :)**

Put the sauce in a glass container and it is good for about 2 weeks in fridge.