

Ranchero Sauce

This multipurpose sauce is great for covering any number of delicious items, including; enchiladas, chicken fried steak, or Kylito's Queso Mashed Potatoes (See how to make them in "Recipes" section!)

**1-16oz. jar Kylito's Original Salsa
1-15oz. can Chicken Broth
1/2 cup Roasted, Diced, Green Chiles
1/4 cup Vegetable Oil
1/4 cup Flour**

Spices

**1 1/2 Tbsp Chile Powder
1/2 tsp Cumin
1/2 tsp Garlic Powder
1/2 tsp Salt
1/4 tsp White Pepper**

In a medium sized sauce pan add Oil and Flour and whisk smooth over low heat. Whisk for 2 minutes to cook out the raw flour taste. Slowly add one 15oz can of Chicken Broth and whisk quickly to avoid lumps from forming. Like you are making gravy. Add all spices and mix in thoroughly. When mixture begins to thicken, add 1 jar of Kylito's Original Salsa (If you prefer a less spicy sauce, add Kylito's Gentle). Add Green Chiles. Continue to whisk sauce over med-low heat until sauce begins to bubble. Reduce heat to low and cook for 1 more minute. Remove from heat and cover. Keep warm until you are ready to smother something with it! If you prefer a thinner sauce, just add water a little at a time to achieve desired thickness. Enjoy!