

Salsa al Diablo

Serves 4-6

2 Chiles de
Árbol

2 Chiles Guajillo

2 Chiles Cascabel

2 Chiles Moritas

2 Chiles Chipotle

1 Chile Ancho

1 Chile Pasilla

6 Cloves Garlic, peeled

1 Large ripe tomato

2 Stems fresh Epazote (or 1 t dried)

8 Stems Cilantro

½ C Canola Oil

Salt to taste

Toast all the chiles lightly in a dry skillet, just until they become fragrant. Oil fingers and hands to create a barrier between your skin and the chile oil, and when chiles are cool enough to handle, remove stems and devein. Discard seeds. Cut chiles with scissors into thin strips.

Peel and chop raw tomato, reserving juice and seeds.

Pull leaves off epazote (if using fresh) and discard stems. Repeat this process with the cilantro, but save stems for another use, if desired. Slice garlic cloves thinly.

In a large sauté pan, heat the oil over a medium flame until hot but not sputtering. Add garlic and toast lightly. Add chopped tomato, salt and dried chile strips. Cook over medium heat for 5 minutes, stirring continuously. Add cilantro and epazote and cook for 3 minutes longer, continuing to stir. Empty salsa into a glass bowl, adjust salt if necessary, and cover to keep warm. Refrigerate any leftover salsa and consume within 3 days, adding oil as needed; chiles will soak up oil.