

Ancho Chile Pepper Sauce

Amount	Measure	Ingredient - Preparation Method
3		dried ancho chiles - stemmed, seeded and torn
2	tablespoons	fresh lime juice
1/2	cup	mayonnaise
2	tablespoons	brown sugar - packed
1	tablespoon	fresh oregano - chopped
1	teaspoon	fresh rosemary - chopped
1/2	teaspoon	ground cumin

Place chiles in medium metal bowl. Pour enough boiling water over chiles to cover. Let stand until chiles are soft, about 30 minutes. Drain, reserving 1/2 cup liquid.

Puree chiles, 3 tablespoons liquid and lime juice in blender until smooth. Transfer to small bowl. Whisk in mayo, brown sugar, oregano, rosemary and cumin. Season to taste with salt and pepper.