

# Ancho Chile Sauce

Amount	Measure	Ingredient - Preparation Method
2	cups	very hot water
3		dried ancho chiles - stemmed, seeded and torn
3	large	fresh poblano chiles
1/2	cup	whipping cream
1	tablespoon	honey
2	teaspoons	red wine vinegar

Combine 2 cups hot water and ancho chiles in medium bowl. Let stand until chiles soften, about 30 minutes. Drain, reserving soaking liquid.

Meanwhile, char poblano chiles directly over gas flame or in broiler until blackened on all sides. Enclose in paper bag; let stand 10 minutes. Peel, seed and coarsely chop chiles.

Place drained ancho chiles, 1/2 cup reserved soaking liquid, chopped poblano chiles, cream, honey and vinegar in blender. Puree until smooth, adding more soaking liquid by tablespoons if sauce is too thick. Season to taste with salt and pepper.

Yield: "1 1/2 cups"