Chile Piquin Salsa

Amount	Measure	Ingredient – Preparation Method
2	tablespoons	crushed piquin chile
1	CUP	hot water
6		plum tomatoes or
2	CUPS	canned tomatoes
1	small	onion – chopped
1	tablespoon	red wine vinegar
1	teaspoon	garlic powder
2	teaspoons	sugar
1	pinch	ground cumin
1	pinch	mexican oregano

Cover chile with 1 cup hot water and steep for several minutes

In saucepan over med heat, combine all ingredients and simmer for 5 minutes.

Allow to sit for 2 hours.