

Chimayo Red Chile Sauce

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	vegetable oil
1	medium	onion - minced
3		garlic clove - minced
3/4	cup	Chimayo Red Chile Powder
4	cups	water or beef stock
1	teaspoon	mexican oregano
1	teaspoon	salt

Warm oil in heavy saucepan over medium heat. Add the onion and garlic, and saute until the onion is limp. Stir in the chile and then the water, 1 cup at a time. Add the oregano and salt, and bring to just a boil. Reduce the heat to a low simmer and cook for 20 to 25 minutes.

Yield: "4 cups"