

Drunken Salsa

Amount	Measure	Ingredient - Preparation Method
1/4	cup	vegetable oil
8		pasilla chiles
1	large	white onion - finely chopped
2/3	cup	water
1/2	cup	beer
1/2	cup	distilled white vinegar
2	tablespoons	tequila
1	teaspoon	honey
1/4	cup	cilantro - chopped
1 1/2	teaspoons	salt
1/2	teaspoon	freshly ground pepper

Heat oil in medium skillet over medium heat until hot. Add chiles a few at a time; cook 10-20 seconds on each side until puffed and crisp. Drain on paper towels; cool. Remove stems from chiles; discard stems. Break chiles into 1 inch pieces.

Add onion to skillet; cook 4 minutes or until golden brown, stirring frequently; cool slightly.

Transfer onion and oil to food processor. Add chiles, water, beer, vinegar, tequila, honey, cilantro, salt and pepper; blend until coarse puree forms. Place in bowl, cover and refrigerate.