

Grilled Steaks with Red Chile Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
3	ounces	dried guajillo chiles
4	cups	boiling hot water
12	ounces	jar roasted red pepper - drained, seeded and chopped
3	cloves	garlic - minced
1	teaspoon	cumin seed - toasted and ground
3/4	teaspoon	mexican oregano
1	teaspoon	salt
2	tablespoons	unsalted butter
1	tablespoon	all-purpose flour
1	teaspoon	cider vinegar
6		boneless rib-eye steaks (7 to 8 oz)

Rinse chiles and remove stems, then split open and discard seeds and ribs. Heat skillet over moderate heat, then toast chiles, turning, about 30 seconds. Put chiles in the boiling water and cover. Remove from heat, cover and soak for about 20 minutes.

Reserve 2 cups liquid, then drain chiles in colander. Puree chiles, liquid, and roasted peppers in a blender until smooth. Run puree through mesh, discarding solids.

Cook garlic, cumin, oregano and salt in butter in a 4 qt heavy saucepan over med-low heat, stirring for 1 minute. Add flour and cook, stirring, for 2 minutes. Whisk in chile mixture and simmer, whisking occasionally, until reduced to about 2.5 cups, 15 to 20 minutes. Add vinegar and salt to taste. Keep sauce warm and covered.

Salt and pepper steaks and grill them.

Serve with sauce.