

Grilled Steak with Guajillo Chile Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
6	cloves	garlic
16		guajillo chiles - stemmed and seeded
2	tablespoons	lard or vegetable oil
1	teaspoon	mexican oregano
1/4	teaspoon	black pepper - freshly ground
1/8	teaspoon	cumin - toasted and ground
3	cups	beef broth
1	teaspoon	honey
		salt and pepper
6		new york strip steaks - 1" thick
6	tablespoons	cilantro - chopped

Roast the unpeeled garlic, wrapped in foil, in a 400 degree oven for 20 minutes; cool and peel. Wipe the dried chiles with a damp cloth, discard the stems and seeds, and tear into pieces. Heat the lard or oil in a heavy saucepan and fry the chiles in the hot oil until fragrant, about 5 minutes, stirring to prevent scorching. Remove them to a bowl and cover with boiling water, allow to soften, 20 to 30 minutes. Put the chiles in a a blender with about a cup of the soaking liquid and the garlic, oregano, pepper, and cumin and blend to a puree. Reheat the oil in which the chiles were fried, and pour the puree into the oil. Saute the puree, stirring constantly, about 5 minutes. Stir in the beef broth and honey and simmer the sauce over a low flame 45 minutes to an hour. Salt and pepper to taste. Prepare grill or broiler, and cook the steaks to med-rare. Brush with sauce and grill or broil to your liking. Drizzle with more sauce and sprinkle with chopped cilantro. Pass additional sauce on the side.