

Guajillo Mild Sauce

Amount	Measure	Ingredient - Preparation Method
3		small tomatoes, roma or italian plum
7		dried guajillo chiles
		water
1/3	medium	onion - chunked
5		garlic clove
1 1/2	tablespoons	extra virgin olive oil
1	tablespoon	white wine vinegar
1	tablespoon	tequila
1/2	teaspoon	salt
1	tablespoon	fresh cilantro - minced

Heat broiler.

Place tomatoes on baking sheet. Broil tomatoes for 15-18 minutes, turning occasionally, until the tomatoes are soft and the skins split and dark in spots. Cool.

While the tomatoes broil, prepare the guajillos. Toast them in a hot, dry skillet until they just become fragrant and pliable. Discard stems and seeds. Place the chiles in a bowl, cover them with boiling water and let sit for 15 minutes or until soft.

Peel tomatoes and transfer to blender. Drain the chiles and add the remaining ingredients, except cilantro, to the blender. Puree. Pour into small saucepan and cook for 15 minutes over low heat. Cool to room temp, stir in cilantro and serve.

Yield: "2 cups"