

New Mexico Red Chile Salsa

Amount	Measure	Ingredient - Preparation Method
2		dried morita chiles or
2	tablespoons	pureed, sieved chipoltes in adobo sauce
8		dried new mexico red chiles
4	medium	plum tomato
6		garlic cloves - unpeeled
1	medium	white onion - 1/2" thick slices
1	teaspoon	mexican oregano - crushed
1/2	cup	water
		salt
		sugar
1	drizzle	olive oil

Heat broiler and put heavy skillet over med heat. Break stems from chiles and shake out seeds. Place chiles in skillet and press down until darkened in spots. Place chiles in bowl and cover with very hot water for 20 minutes. Drain and reserve water.

Put tomatoes on foil lined baking sheet Broil 5 or 6 minutes. Turn over and broil another 5-6 minutes. Cool and peel the tomatoes. Keep juice but toss peelings.

Turn oven to 425. Separate onion into rings and spread garlic and onions on pan. Bake about 15 minutes.

Chop onion and garlic and set aside. Put chiles and a little soaking liquid in blender and puree. Add tomatoes and reserved juices to new blender and chop until coarse. Put everything together and mix. Add oregano and water.

Add a little salt, sugar and olive oil.