

# Poblano Chile Sauce

Amount	Measure	Ingredient - Preparation Method
6		poblano pepper
2		garlic clove
1	large	onion
2	teaspoons	vegetable oil
1	cup	chicken broth

Lay whole peppers (chiles or bell peppers) on their sides on racks of gas stove burners (preferably 1 to a burner) and turn flame on high. Roast peppers, turning them, until skins are blistered and have brown patches, 3 to 6 minutes. Do not overchar bell peppers; they will lose their bright color. (Alternatively, peppers may be roasted in same manner on rack of a broiler pan under a preheated broiler about 2 inches from heat.) Transfer peppers to a bowl and let stand, covered, until cool enough to handle. Peel peppers (wear rubber gloves when handling chiles). Cut off tops and discard seeds and ribs. Chop peppers. Peppers may be prepared 1 day ahead and chilled, covered.

Chop garlic and chop enough onion to measure 1 cup. In a nonstick skillet cook garlic and onion in oil over moderately low heat, stirring, until softened. Skim fat from broth. Stir in broth and peppers and simmer 1 minute. In a blender puree mixture until completely smooth (use caution when blending hot liquids) and season with salt.

Yield: "2 cups"