

Rojo Rico Salsa

Amount	Measure	Ingredient - Preparation Method
1/2	cup	caribe
2	tablespoons	red chile powder
1	cup	boiling water
12	each	red chile pods
4	cloves	garlic
1/4	teaspoon	cumin
1/2	teaspoon	oregano
		salt

To the caribe and red chile powder, add the cup of boiling water and let stand. Clean, seed and stem the chile pods, then rehydrate by steeping in boiling water for about 15 minutes. Combine pods with garlic in the blender. Add cumin and oregano. Add to caribe mixture.