

# Salsa de Arbol

Amount	Measure	Ingredient - Preparation Method
3	whole	small tomatoes, roma or italian plum
12		chiles de arbol
1/2	small	white onion - chunked
3		garlic clove
1/2	cup	water
2	tablespoons	cider vinegar
2	tablespoons	vegetable oil
1/2	teaspoon	salt

Heat broiler.

Place the tomatoes on a small baking sheet, covered with foil for easier cleaning. Broil tomatoes for 15 to 18 minutes, turning occassionally, until the tomatoes are soft and the skins split and turn dark in spots. Cool briefly.

While tomatoes broil, simmer the chiles, onion and garlic in the water in a small pan until softened, about 5 minutes. Drain the mixture, reserving 1/4 cup of the cooking liquid. Transfer the mixture, the reserved liquid, the roasted tomatoes (with peels and cores), and remaining ingredients to a blender. Puree briefly until semismooth. Chill at least 1 hour.

Yield: "1 1/4 cups"