

Salsa de Chile Colorado

Amount	Measure	Ingredient - Preparation Method
12		Dried red chiles
2	quarts	Boiling water
3	tablespoons	oil
1/4	cup	Garlic Puree
1/2	teaspoon	salt
3	tablespoons	flour

Rinse chiles in cold water, remove stems. Boil about 15 minutes or until tender. Remove chiles and reserve liquid. Place 3 chiles with 1/2 cup liquid and puree. Heat oil in large skillet. Add puree and flour, stir till flour browns. Add chile paste, stirring constantly until it boils and thickens. Salt to taste, thin slightly with liquid.

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Garlic Puree

Amount	Measure	Ingredient - Preparation Method
4	heads	garlic
1/4	cup	water

Mix and puree