

Toasted Guajillo Chile Salsa

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|--|
| 4 | ounces | dried guajillo chiles (about 18) - stemmed |
| 6 | cloves | garlic - unpeeled |
| 1 1/2 | teaspoons | kosher salt |
| 3 | tablespoons | apple cider vinegar |
| 1 | teaspoon | garlic powder |
| 1 | teaspoon | onion powder |

Heat a large dry cast-iron skillet over medium-high heat. Working in batches, toast chiles until slightly puffed and fragrant, 15-20 seconds per side. Let cool.

Using kitchen scissors and working over a medium bowl, cut chiles into thin rings, reserving seeds. Cover with 2 cups very hot water and let soak 10 minutes.

Meanwhile, heat the same skillet over medium-high heat. Add garlic; cook, turning often, until tender and skin is lightly charred, about 8 minutes. Let cool. Peel; trim ends.

Transfer chiles with seeds and liquid to a blender; add roasted garlic, 1.5 tspn salt and remaining ingredients. Pulse until a thick, coarse, puree forms. Season with salt.