

# Vegetarian Red Chile Sauce

Amount	Measure	Ingredient - Preparation Method
3/4	cup	dried ground red chile
1	tablespoon	white onion - minced
1	clove	garlic - minced
1/2	teaspoon	salt
1/4	teaspoon	white pepper
4	cups	vegetable broth
2	tablespoons	cornstarch - dissolved in 2 tbspsn water

Into a large, heavy saucepan, measure the chile, onion, garlic, salt and pepper. Slowly add the broth, stirring carefully. Break up any lumps of chile. Cook the mixture over medium heat until warmed through, and add the cornstarch. Bring the sauce to a boil, then reduce the heat to a simmer. Cook for about 10 minutes, stirring occasionally. The completed sauce should coat a spoon thickly and no longer taste of raw cornstarch.

Keeps for 5 days in the fridge and freezes well.

Yield: "5 cups"