

## HOT SAUCE

### INGREDIENTS

<b>4 chiles</b>	Chipotle chiles (dried) (slit) (remove stems)
<b>2 chile</b>	New Mexico red chiles (dried) (slit) (remove stems)
<b>2 ancho</b>	Ancho chiles (slit) (remove stems)
<b>4 cloves</b>	Garlic (unpeeled)
<b>1 1/2 C</b>	Water
<b>1 C</b>	Orange juice
<b>6 T</b>	Cider vinegar
<b>2 T</b>	Honey
<b>1 t</b>	Cocoa powder (unsweetened)
<b>1/2 t</b>	Salt
<b>1/2 t</b>	Cayenne Pepper
<b>1/4 t</b>	Cumin
<b>1/4 t</b>	Cloves



### DIRECTIONS

- 1 Pre-heat oven or grill to 250 F & then roast peppers for 3 minutes or until fragrant
- 2 Place peppers in a bath of hot water for 20 minutes to soften
- 3 Change oven temperature to 500 F & roast the garlic cloves for 20 minutes & then remove skins
- 4 Drain peppers & place all ingredients in a blender & puree
- 5 Bring sauce to a boil & simmer for 20 minutes

## CHIPOLTE PUREE

Also known as Adobo Sauce

### INGREDIENTS

<b>7 to 10</b>	Chipotle peppers (dried) (de-stemmed & slit lengthwise)
<b>Half</b>	Onion (diced)
<b>1/3 C</b>	Apple cider vinegar
<b>2 cloves</b>	Garlic (minced)
<b>1/4 C</b>	Ketchup
<b>1/4 C</b>	Soy sauce <b>OR</b> Low sodium Tamari Sauce
<b>1/4 t</b>	Salt
<b>3 C</b>	Water



### DIRECTIONS

- 1 Combine all of the ingredients in a pan and simmer, covered, over low heat until the liquid is reduced to about a cup (1 1/2 hours)
- 2 Once the chipotle peppers in adobo sauce has reduced you are ready to let it

### NOTE

This adobo sauce recipe will keep for several weeks in the refrigerator in an airtight container **OR** you can freeze or can the chipotle peppers in adobo sauce for up to a year.

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