



## Salsa Roja

A staple in Mexican and Southwest cuisines.

*Yield: Approx. 7½ quarts*

### Ingredients

- 4 each Dried ancho chile, stemmed, seeded, randomly torn
- 4 each Dried Anaheim chile, stemmed, seeded, randomly torn
- 6 each Dried chipotle chilies, stemmed, seeded, randomly torn
- 1 tbsp. Cumin seeds
- 1 tbsp. Coriander seeds
- 1 tbsp. Oregano, Mexican, dried
- 3 cups Hot water
- ½ cup Extra virgin olive oil
- 4 cups Onion, ¼" dice
- 8 cloves Garlic, minced
- 2- #10 cans El Verano Sabroso Salsa Style Diced Tomatoes
- ¼ cup Cilantro, chopped
- ½ cup Fresh-squeezed lime juice
- 1 tsp. Sea salt
- ½ tsp. Freshly ground black pepper

### Directions

1. Heat a cast iron skillet over medium-high heat. Add the dried chilies to the skillet, turning chilies occasionally. Toast until they change color, about 2–3 minutes.
2. Add cumin and coriander seeds to the skillet, stirring until the spices become fragrant, about 2–3 minutes.
3. Add 3 cups of hot water and the oregano to the skillet. Turn the heat to low and simmer for about 20 minutes. Remove skillet from heat and allow mixture to slightly cool. Place the chilies and poaching liquid into a blender cup, process mixture until smooth.
4. Heat olive oil in a large sauce pot on medium-low. Add onions and sauté until they become caramelized, about 8–10 minutes. Add garlic and sauté an additional 2 minutes.
5. Add El Verano Sabroso Salsa Style Diced Tomatoes, the chile mixture, sea salt and pepper. Bring to a boil, reduce heat and simmer for 15 minutes. Remove from the heat, stir in cilantro and lime juice. Keep salsa hot for service.