

Chile morita salsa



Yield:

AMT	UNIT	INGREDIENTS	PROCEDURES
4	pieces	white red tomatoes	<p>Char the tomatoes, onion and garlic in a hot pan with no oil until tomatoes are soft.</p> <p>Put the chiles in hot water, not boiling, for 4 minutes.</p> <p>if using molcajete, start grinding the garlic with a tablespoon of sea salt, add the chiles until you have a paste, add the rest of ingredients and add the chopped cilantro.</p>
4	pieces	dry chile morita	
1//8	piece	onion	
1	clove	garlic	
2	tbspoon	chopped cilantro	

