

Favorite Red-Hot Salsa

Makes about 1½ cups

This is the perfect salsa to add heat by dashes; it's not for dipping chips. I have cut the amount of arbol chiles to half of what is typically used in Mexico but it is still hot. Add by droplets to tacos and sandwiches. I even use it to add heat to freshly chopped pico de gallo if I cannot get it hot enough with the over-cultivated wimpy jalapenos now on the market.

- 10 arbol dried chiles, cut in half, stems removed
- 1 clove garlic
- 2 plum tomatoes
- 2 teaspoons white vinegar
- ½ teaspoon kosher salt, or to taste

Instructions: Heat up a medium frying pan over medium heat. Add chiles and toast for just a minute. Do not burn. Remove immediately and set aside. Add garlic and tomatoes to pan.

Toast for 5 minutes over medi-

um heat until garlic is slightly softened and tomatoes are blackened in spots. Remove.

Place arbol chiles in blender jar. Add garlic, tomatoes, ½ cup water, vinegar and salt. Puree to hot-sauce consistency. Add more water by the tablespoon to thin to desired consistency.

Serve with your fish tacos.

Per tablespoon: 5 calories, 0 protein, 1 g carbohydrate, 0 fat (0 saturated), 0 cholesterol, 46 mg sodium, 0 fiber.