

Red Chile Sauce

Makes approximately 6 cups

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| ½ pound lean ground beef,
preferably coarse ground | ½ teaspoon Worcestershire sauce |
| ¾ cup dried ground red chile,
preferably Chimayó, other New
Mexico red, or <i>ancho</i> | ¼ teaspoon salt |
| 1 tablespoon minced white onion | ¼ teaspoon white pepper |
| 1 clove garlic, minced | 4 cups water |
| | 2 tablespoons cornstarch, dissolved
in 2 tablespoons of water |

Brown the ground beef over medium heat in a high-sided skillet until all of the pink color is gone. Add the chile, onion, garlic, Worcestershire sauce, salt, and white pepper and stir to combine. Pour the water slowly into the skillet while continuing to stir. Break up any lumps of chile. Continue heating the sauce and when it is warmed through, add the cornstarch.

Bring the mixture to a boil, and then reduce the heat to a simmer. Cook for about 10 minutes, stirring occasionally. The completed sauce should coat a spoon thickly and not taste of raw cornstarch. If it becomes too thick, add more water.

Serve the sauce warm with enchiladas, burritos, or other dishes.

Red chile sauce keeps in the refrigerator for 3 or 4 days. It freezes well. When reheating, add a little extra water if needed.

From:

The Rancho de Chimayó Cookbook

A red chile sauce may be made using this chile and following the above recipe or it can be used in a variety of other ways. It is a great seasoning in chile con carne, eggs or sprinkle on meats before grilling. Red chile powder can be kept fresh indefinitely—just put powder in a ziplock bag in the freezer.

Vegetarian Red Chile Sauce

Makes approximately 5 cups

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| ¾ cup dried ground red chile,
preferably Chimayó, other New
Mexico red, or <i>ancho</i> | 4 cups vegetable broth, preferably,
or water |
| 1 tablespoon minced white onion | 2 tablespoons cornstarch, dissolved
in 2 tablespoons water |
| 1 clove garlic, minced | Additional salt and white pepper to
taste |
| ½ teaspoon salt | |
| ¼ teaspoon white pepper | |

Into a large, heavy saucepan, measure the chile, onion, garlic, salt, and pepper. Slowly add the broth or water, 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.

Serve the sauce warm with enchiladas, burritos, or other dishes.

Vegetarian red chile sauce keeps for up to 5 days in the refrigerator. It also freezes well.

