

Consejo Nacional para la Cultura y las Artes (México). *La cocina familiar en el estado de Quintana Roo*. México, D. F. : Océano : Conaculta, 2001. [TX716 .M4 Q56 2001]

Salsa de jitomate con chile chipotle

300 g. jitomates
2 chiles chipotle (crudos)
½ cebolla
¼ cucharadita de oregano
Sal, al gusto

- Asar los jitomates y licuarlos con cebolla
- Suavizar los chiles en agua hirviendo, picarlos; agregarlos a la salsa de jitomate
- Sazonar con sal y oregano antes de server
- Rinde 6 raciones.

Tomato-Chipotle Salsa

300 g. tomatoes (a little more than ½ pound)
2 chipotle chiles (not pickled or in a sauce) *crudo=before cooking (meaning dry)
½ onion
¼ teaspoon oregano
Salt, to your taste

- Roast the tomatoes and blend with onions
- Soften the chiles in boiling water for 15-30 minutes. Do not remove seeds. Chop and add to the tomato and onion mixture.
- Season with salt and oregano before serving
- Makes 6 servings.

Note: Suggested soaking time for chiles chipotle is from Diana Kennedy's 2000 The Essential Cuisines of Mexico.