

TALLBOY TACO®

SALSA ROJA

Yield: 4 cups

INGREDIENTS

- 14 roma tomatoes
- ½ cup boiling water
- 2 Tbsp. chile de arbol, chopped (no seeds/stems)
- ½ cup guajillo chile paste
- ⅔ cup chipotle paste
- ¼ cup roasted garlic
- 2 Tbsp. kosher salt
- ¼ cup lime juice
- 1 Tbsp. white vinegar
- ⅓ tsp. white sugar



METHOD

1. Preheat the oven to 425°F.
2. In a saute pan, toast the chile de arbol until fragrant.
3. In a bowl, crush, mix, and submerge the chile de arbol in 1 cup of boiling water for 10 minutes. Do not strain.
4. Place the tomatoes in an oven safe pan and cook until blistered (about 10-12 minutes).
5. Allow to cool. In a blender, puree the tomatoes and chile de arbol water mixture on high until smooth.
6. Combine all remaining ingredients and blend until smooth or desired thickness. Chill and serve.

