

<b>Ingredients</b>	<b>Grams</b>	<b>Ounce</b>	<b>Each</b>	<b>Baker's %</b>
Ancho Chiles, Dried			8-Ea.	
Water, Warm			1-Qt.	
Onion, White-Medium			1-Ea.	
Garlic			2-Cloves	
Vegetable oil			1/4-Cup	
Tomato Sauce			1-Cup	
Oregano, Dried Mexican			1-Tbsp.	
Cumin Seed			1-Tbsp.	
Salt			1-Tsp.	

**Procedure:**

- 1). Soak the chiles in the warm water until softened, about 30 minutes. Drain, strain and reserve the liquid. Remove the stems, seeds and membranes from the chiles.
- 2). Dice the onion and crush garlic, rough chop.
- 3). Place a 2-Qt saucepan over moderate heat, adding oil to pan. Add onion, cooking until softened. Add garlic cooking a minute longer, being careful not to burn garlic.
- 4). Add the chiles, 2-cups of reserved liquid, the tomato sauce, oregano, cumin and salt. Simmer 20 minutes. Cool
- 5). Transfer to a blender, cover and blend until smooth. Strain and refrigerate. Sauce can be held for 7 days in refrigerator.

Notes: If dried Ancho chiles are not available, you may substitute a 1/4-C of Ancho chile powder with 2-Cups of chicken broth for the chiles and water above.

