

## New Red Chile Adobo FROM RICKBAYLESS.COM

Adobo de Chile Seco Estilo Nuevo

Two notes: If you fall in love with this adobo, feel free to double the recipe. It keeps for months if refrigerated in a tightly closed jar. And if you like a sweeter, toastier flavor, roast the garlic cloves (still in their papery skins), in a dry skillet over medium heat, turning them regularly until soft and blotchy black in places, about 15 minutes. Cool, peel and blend with the other ingredients.

### Ingredients

- Scant 1/2 cup good-quality ancho chile powder (the amount you'll get from a typical 2-ounce spice jar)
- 8 peeled garlic cloves
- 1/2 teaspoon ground cinnamon, preferably Mexican canela
- 1/4 teaspoon ground black pepper
- 1/8 teaspoon ground cumin
- 1 teaspoon dried oregano, preferably Mexican
- 3 tablespoons apple cider vinegar
- Salt

### Instructions

Scoop the powdered ancho chile into a blender or small food processor. Bring 1 ¼ cups water to a boil, pour over the chile, *loosely cover* the blender or secure the top of the processor and pulse to blend thoroughly. In a small microwave-safe bowl, collect the garlic, cover with water and microwave at 100% for 1 minute. Drain and add to the blender or processor, along with the spices, oregano, vinegar and 1 ½ teaspoons salt. Process until smooth.

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