

CHILE DE ARBOL SALSA

This salsa is spicy—use it sparingly!—as any serious salsa should be. Its flavor is all chili and garlic, and does well atop nachos, burritos, and eggs. If you're feeling daring, go for big scoops with your favorite bag of tortilla chips. This recipe comes from Stephen Tanner at The Commodore in Brooklyn.

Ingredients

2 tbsp. canola oil
4 cloves garlic
1/4 white onion, chopped
55 dried chile de arbol, stems removed
1 tomato, roughly chopped
Kosher salt, to taste

Instructions

Heat oil in a 12" skillet over medium-high; cook garlic until brown, 3 minutes. Add onion and cook 3 minutes more. Add chiles and cook 1-2 minutes. Add tomatoes and 1/4 cup water; cook until tomatoes begin to break down, 8-10 minutes. Place in a blender with salt and 10 tbsp. water; purée until smooth.

