

BBQ Sauce - 5 Chili

Total Yield: 2 cup

Components

Chili - Guajillo		3 each
Chili - Pasilla		1 each
Chili - Mulato		1 each
Chili - Negro		1 each
Oil - Vegetable		2 floz
Garlic - Cloves	Chopped	1 oz
Onion - White	Peeled, Diced 1"	2 oz
Ketchup		8 floz
Sugar - Light Brown		6 oz
Sugar - Granulated		2 oz
Chipotle Meco En Adobe (sub-recipe)		2 floz
Vinegar - Apple Cider - Organic - Bragg		8 floz
Spice - Cracked Black Pepper		1 tbsp
Salt - Kosher		1 tsp

Instructions

1. Place the dried chilis in a bowl and cover with boiling water and allow to steep for 30-45 minutes. When soft and the colors have changes, remove the stems and seeds and place in a blender. Strain the water and reserve.
2. Puree the chilis with some of the reserved water until smooth
3. Heat the oil in a sauce pan. Add the onions and cook to slightly golden. Add the garlic and continue to cook for 1 minute.
4. Add the Ketchup, Sugars, Chipotle, Vinegar and Chili puree. Bring to a simmer and cook gently for 10 minutes.
5. Remove from the heat, puree in a blender or with a hand mixer and return to the pan. Adjust the seasoning with black pepper and salt. Adjust the consistency with the remaining reserved chili water and simmer 1-2 minutes.
6. Transfer to a clean container and cool. Use as needed

Notes

Additional chilis such as arbor, japones or hot chili powder may be added for additional heat.