

Chipotle Meco En Adobe

Total Yield: 2 cup

Components

Chili - Chipotle Meco		8 each
Onion - White	Peeled	4 oz
Tomatoes - Plum		1 each
Garlic - Cloves		1 oz
Sugar - Brown		2 tbsp
Oregano - Mexican		1 tbsp
Cumin - Ground		1 tbsp
Vinegar - Apple Cider - Organic - Bragg		3 tbsp
Water		6 floz
Salt - Kosher		1 tsp
Oil - Vegetable		2 tbsp

Instructions

1. Wipe the chilis and toast in a heavy bottom non stick pan on both side until lightly soft. Place in a bowl and cover with boiling water and soak for 30-45 minutes
2. Take the onion, cut one large wedge and finely chop the remaining
3. In the same pan, dry roast the tomato, the onion wedge and garlic cloves until nicely charred on all sides. Remove from the heat and allow to cool.
4. Remove the stems and from the chilis and place in half of then a blender reserving the smallest ones. Strain the liquid and reserve
5. Add the charred tomato, garlic and charred onion to the blender with the large chilis and puree with some of the reserved water until smooth.
6. Heat a sauce pan and add the oil. Cook the remaining dice onion and fry until slightly golden.
7. Add the brown sugar, Mexican oregano and cumin and slightly cook for 1-2 minutes. Add the chili puree, the reserved whole chilis, vinegar and the water.
8. Bring to a simmer and cook for 20 minutes until tender. Adjust the seasoning with salt as needed
9. Remove from the heat and allow to cool. Transfer to clean containers, label and date.

Notes

Traditionally this made with the smaller Chili Morita. If using change the qualities to 18-20.