

Salsa - Pistachio Macha

Total Yield: 1 each

Components

Chili - Arbol - Dried	12 each
Oil - Vegetable	2 floz
Pistachios - Shelled - Whole	3 oz
Sesame Seeds - White	2 tbsp
Garlic - Cloves	1 1/2 oz
Chipotle Meco En Adobe (sub-recipe)	2 oz
Vinegar - Apple Cider - Organic - Bragg	1 cup
Salt - Kosher	1 tbsp
Honey	2 tbsp

Instructions

1. Remove the stems from the Arbol chilis and roll the chilis with your fingers or on the cutting board and remove the seeds
2. Heat a non-stick heavy bottom pan on medium high. Add the oil, pistachios, sesame seeds and garlic and gently fry for about 5 minutes or until the garlic and sesame seeds are brown. Remove from the heat and add the Arbol chilis and rest for 10 minutes
3. Place the nut mixture in the blender with remaining ingredients and blend to smooth. If too thick adjust with water or additional vinegar as needed