



Chile de Árbol Diablo Sauce

Yield: Makes 4-6 Cups

Total Time: 15-20 minutes

Ingredients:

- A Handful of Chile de Árbol (more if you prefer it spicy)
- 3 to 5 pieces of garlic
- 4-5 green tomatillos
- 4 Red Tomatoes
- 4 Cups of Water
- 1-2 Tablespoons of Cumin
- 1-2 Tablespoons of Salt or Pink Himalayan Sea Salt

Equipment Needed:

- Blender
- Cutting Board
- Knife
- Boiling Pan
- Measuring Cup
- Measuring Spoon
- Large Glass Bowl/Glass Jar for Storing

Prep:

- Rinse about a handful of chile de árbol and remove the tail/stems
- Peel the 3 to 5 pieces of garlic- I love garlic so I always add 5
- Remove the husks of the 4-5 green tomatillos and rinse the green the tomatillos to remove any residue
- Slice the ends of the red tomatoes

Directions:

- Once all ingredients have been rinsed with water, husks have been removed, and garlic peeled
- Combine all ingredients into a boiling pan and add about 4 cups of water
- Boil the ingredients until you can run your fork through the tomatillos, tomatoes, and chile de árbol has softened
- After the ingredients have boiled, set them aside to cool down
- Once the ingredients have cooled down pour them into a blender, add the 1-2 tablespoons of cumin and 1-2 tablespoons of salt or pink Himalayan sea salt and liquefy (I use a Vitamix blender and start on the low setting then set to high gradually so I could get a nice clean blend, trying to achieve no pulp)
- After the chile de árbol is liquefied pour into your glass container
- Then set aside your bowl full of chile de árbol diablo sauce and grab some of your favorite chips to dip and enjoy this spicy chile- I dare you!



Voila you have made what I call my sister Lupita's Chile de Árbol Diablo Sauce! I hope you enjoy this family staple. You can use the chile de árbol sauce to make diablo red enchiladas, red tamales, and many other dishes- only if you can handle the heat.

*****If the chile de árbol is too spicy for your tastes, simply boil an extra tomato and liquefy and add to the original mix to help reduce the heat. Keep adding extra tomatoes to adjust the spice to your liking. You might have to add more cumin or salt based on your taste buds but please add minimal amounts gradually.*****

*****On the flip side if you don't think this sauce is spicy enough, simply add a few more chile de árbol to boil and liquefy and add to the original mix to help increase the heat. Keep adding chile de árbol to adjust the spice to your liking. *****