

Oscar's Guajillo Enchilada Sauce

4-6 whole dried Guajillo chiles

2 tablespoons canola oil

2 cloves of garlic

1 medium onion

Tomatoes (3-4 whole or 14-20 oz. canned, depending on heat preference)

salt

Boil the peppers in water. Remove boiled peppers and drain out seeds (or strain later). Add to blender with onion, garlic, tomato (this will temper heat, so you can adjust tomatoes and peppers to your taste) and salt. Blend until pureed. Heat oil in stock pot or low-rimmed sauce pan. Add pureed sauce into pan, simmering for about 10-15 minutes, until thickened. Adjust salt to taste. Strain sauce if desired.