



### **Salsa de Chile de Arbol**

12 - 15 tomatillos, husks removed  
1/2 cup water  
3 garlic cloves, peeled  
1/2 tsp salt

In a frying pan, toast tomatillos until slightly charred (about 10 minutes). Set aside.

Lower heat and toast 8 - 10 Chiles de Arbol, turning them frequently. Be careful, as they easily burn.

Combine ingredients in blender and blend until desired consistency is reached. Thicker is usually better, about 7 seconds.

Makes a great table sauce.