

Amelia's Salsa for Chilaquiles

Makes about 3 cups

Courtesy of Amelia Ceja, for demo April 8, 2016

Ingredients

8 medium Roma tomatoes
2 fresh Serrano peppers
2 dried Guajillo peppers
4 garlic cloves
2 tablespoons olive oil
1 medium sweet onion, medium-diced
Sea salt and ground black pepper, to taste
½ cup chopped cilantro

Rinse the tomatoes and coarsely chop them with the serrano peppers. Deseed the Guajillo peppers and place them together with the tomatoes and Serrano peppers in a small saucepan. Add 2 cups water and cook the vegetables at medium heat for 12 minutes until soft.

Place all the cooked ingredients in a blender and process for one minute. Add the garlic cloves and process for 15 seconds until combined but still a little chunky.

Heat the olive oil in a medium saute pan or skillet over medium heat. Once it's heated, add the diced onion and cook for about 5 minutes, until the onion is translucent. Add the sauce from the blender and simmer for 10 minutes, until the flavors have combined and you have a somewhat loose but still substantial salsa; add salt and pepper to taste. (If the sauce is too thick, add a little more water and simmer for five more minutes.) Stir in the chopped cilantro and set aside until ready to serve. (For the chilaquiles, make sure the salsa is hot before adding to the skillet.)

Recipe courtesy of guest chef Amelia Ceja.



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