

Guajillo Chili Sauce for Tacos Published: April 22, 2021, by Ivan

Dried Guajillo chiles have a very mild heat and have a nice festive earthy taste that complements tomato-based sauces. Guajillo chili sauce matches well with citrus, adds moisture to grilled meats, and makes every bite of Mexican food more savory and memorable.

INGREDIENTS:

- 10 Guajillo Dried Chiles
- 3 Romano Tomatoes
- 1 White Onion
- 4 Garlic Cloves
- 1 tsp Dried Oregano
- 1 Large Bay Leaf
- 8 Peppercorns
- 1½ cup Water
- 1 tsp Sea Salt
- Brown Sugar to taste if needed.

INSTRUCTIONS

1. Place 1 ½ cup water to boil in a medium-size pot with a lid. Set a large skillet to a warm temperature setting. The water can be replaced with 1 ½ cups of chicken stock or beef stock. Turn off the heat once the water boils. Break off the stem of the chile, and remove the seeds. If you prefer, you can also remove the white bitter interior flesh between sections of the chili. A little brown sugar can overcome the bitterness of the flesh if it is left in the sauce.
2. Place the peppers in the warm pan without oil and hold them down for two minutes with a spatula, then rotate the peppers and repeat. The peppers are done roasting once they bloom and you can smell the peppers. Over-roasted dry peppers taste bitter.
3. Transfer the pepper to the hot water. The peppers will need 20-30 minutes to soften and absorb the water. Wipe the frying pan of any seeds etc. Any left-over chili material left in the pan will become bitter as it continues to roast. Add another batch of chiles to the roasting pan if needed and repeat the process of roasting.
4. Set the 11-inch pan to med-high temperature and roast the remaining vegetables in batches. Slice the stem off the tomatoes and slice the tomato into three equal parts. Roast the tomatoes for 2-3 minutes on each side. Tomatoes have sugar, so the pan will have to be rinsed, or replaced with another pan before the next batch of veggies. Add the roasted tomatoes to the warm 4-quart pot of chilies as they finish roasting. Peel and chop the onion and garlic into large pieces and add them to a clean roasting pan. Roast all sides of the veggies to a light brown color. Add the roasted veggies to the 4-quart pot as they finish roasting.
5. Add 1 tsp dried oregano and 8 peppercorns to the sauce. Use a hand mixer or a blender to blend the ingredient until smooth. You have the option to strain the sauce. Heat the sauce on medium heat in the 4-quart pot. Add a few bay leaves and 1 tsp sea salt. Stir the ingredients. Leave the bay leaves whole in the sauce. We will remove the bay leaves once the sauce is finished. Allow the sauce to simmer until it reaches your desired thickness. Add water, broth, or stock to the sauce if you want to thin the sauce.
6. Allow the sauce to cool in a serving bowl. The sauce does not necessarily need to be served hot unless you are using chicken or beef stock or broth. Any loose Guajillo seeds will not change the flavor of the sauce, but hopefully, you will see a lot of tomato seeds. The tomato seeds give the impression of heat and add to the beauty of the sauce. Remove the bay leaf before serving. Refrigerate the unused sauce and reheat the sauce to a safe temperature before serving for chicken or beef.

Serve your Guajillo sauce with fresh vegetables like cucumber, cauliflower, carrots, radishes, limes, and lemons. Guajillo chili sauce is amazing on grilled shrimp and most any taco. Garnish with chopped cilantro and white onions.

Thanks for stopping by. I hope you enjoy your own Guajillo Chili Sauce... Remember to share your recipes.

Until next time. Adios...Ivan