



# Burnt Chipotle Salsa (Salsa de Chipotle Quemado)

*lightly adapted from Saveur magazine*  
*makes about 1 1/3 cups*

- 1 1/4 ounces dried chipotle chiles, stemmed
- 3 tablespoons grapeseed oil
- 1 small white onion, minced
- 1/4 cup raw blue agave syrup
- 1/4 cup organic apple cider vinegar
- 2 teaspoons sea salt
- 1 garlic clove, mashed

Heat a 10" skillet over medium heat; add chiles and toast, turning occasionally, until blistered and blackened, about 8 minutes. Transfer to a blender or food processor and set aside. Return skillet to heat and add 2 tablespoons oil; add onion and cook, stirring, until soft and lightly caramelized, about 12 minutes. Transfer to blender or food processor, along with agave, vinegar, salt, garlic and 3/4 cup water; puree until smooth, about 2 minutes.

Heat remaining oil in skillet over medium-low heat, and then add pureed salsa; cook, stirring often, until salsa thickens and turns brick-red in color, about 45 minutes. Let cool before serving.