

Adobo Sauce



Preparation Time:

30 mins

Cooking Time:

10 mins

Total Time:

40 mins

Servings:

2 Cups

Ingredients

4 Ancho Chiles

4 Guajillo Chiles,

2 Brown Chipotle Chiles

8 Garlic Cloves

1/2 teaspoon Cumin

1/4 teaspoon Cinnamon

1 teaspoon Oregano

A pinch, Ground Cloves

1/2 cup Cider Vinegar

1 cup Water (plus more as needed)

Directions

Roast all the peppers and the garlic with the skin on a comal or cast-iron skillet.

Roast until just fragrant and then move to a plate to cool.

Soak the peppers in boiling hot water for 10 minutes and allow them to soak.

Blend all ingredients until it's a smooth sauce consistency, and is ready to use.