

# RANCHO GORDO® Chile Guide

## ANCHO

A dried *Poblano* chile (like the ones used to make chile rellenos) with a raisiny and fruit flavor. Mild.

- Moles
- Rehydrated with hot water/broth
- Fried in oil
- Blended into salsa

### SCISSOR SALSA

½ teaspoon salt  
½ cup olive oil  
½ cup Rancho Gordo pineapple vinegar  
8 Ancho chiles, wiped clean  
¼ cup Queso fresco; crumbled  
1 small white onion, finely chopped  
4 Garlic cloves; small

Toast chiles lightly, turning constantly so not to burn them. When cool, remove veins and seeds. Cut chiles into small strips with scissors. Mix chiles, onion, and garlic with oil, vinegar and salt. Let stand for approx 2 hrs. To serve sprinkle with cheese.

## GUAJILLO

A chile with a thick skin. Used for coloring food red since it leaks a red color when soaked. Medium heat.

- Posole
- Tamales
- Rehydrated with hot water/broth
- Used to make paste/sauces

### BASIC CHILE SAUCE

Clean 4 ancho chiles and 2 guajillos and then quickly toast on a hot dry skillet. Soak in warm water for about 20 minutes and then place the chiles in a blender with enough of the soaking liquid to keep the blades moving.

Add a small chopped onion, Mexican oregano and some garlic. Blend well and then fry in some fat for 5 minutes. Thin with chicken stock or water and cook another 15 minutes or so. Add salt as needed and a touch of sugar if the sauce is bitter.

## CASCABEL

A chile with a toasty/nutty flavor. Mild Medium heat.

- Soups and Stews
- Toasted on a comal and pureed to make salsa
- Toasted and ground up to make chili powder

### MUY EASY CASCABEL SALSA

10 or so Cascabel chiles, wiped clean, seeds and veins removed, seeds reserved  
12 ounces canned tomatoes and some of their juice  
3 cloves garlic, chopped  
½ teaspoon salt  
¾ cup water

Toast the chiles over medium heat, turning them so they don't burn. Toast the seeds to a deep golden color, moving them constantly so that they don't burn. Add the chiles and all of the ingredients to a blender jar and blend for one minute.

*(Inspired by a recipe from Diana Kennedy)*

## DE ARBOL

Usually toasted on the comal to bring out its flavor. Spicy.

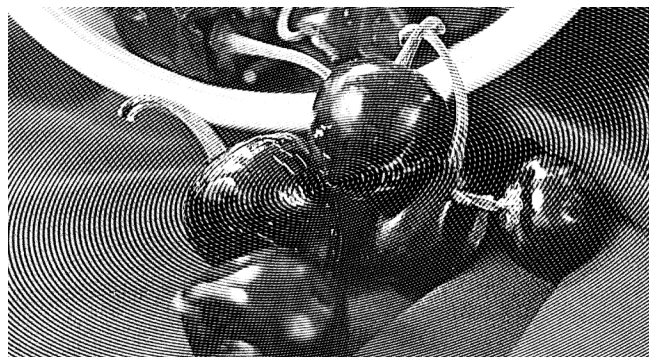
- Table salsa
- Stir-fried in oil and combined with other foods (vegetables)

### SALSA DE CHILE DE ARBOL

3 ½ ounces dry Arbol chiles  
1 tablespoon of sesame seeds, toasted  
1 tablespoon white vinegar  
2 cloves  
1 clove garlic  
1 teaspoon Mexican oregano  
salt

Mix well in a blender. Thin with a little more vinegar or water if needed.

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### GENERAL TIPS:

- Toasting chiles brings out a rich flavor but overdoing it causes them to scorch and the chiles will be bitter. Just for a second or two!
- Wipe chiles with a damp paper towel to clean them.
- Warming chiles on a hot comal briefly will soften older dry chiles.
- No guarantees but the seeds are viable and you can plant them in the Spring.