

Light Tomato Sauce

Caldillo de Tomate

- 3 tomatoes, stem spot removed, cut into quarters
- 1/4 white onion, peeled and cut into large chunks
- 2 cloves garlic, peeled and halved
- 1 tbsp vegetable oil
- Salt and pepper, to taste

Process tomatoes, onion and garlic in a blender until smooth. Heat oil in pan, pour mixture and cook at medium heat for two to three minutes. Season with salt and pepper, reduce heat and cook for another ten minutes. Adjust thickness with water if needed, and seasoning accordingly. Soak battered vegetables in the hot *caldillo* for five minutes, pour over roasts or other meats, or on the side, as a dipping sauce. Makes approximately two cups.



Stuffed Poblano peppers, "*capeados*" (with crispy egg coating), served with *caldillo de tomate*, two different ways: with the pepper, or on the side as a dipping sauce.