

Sinaloa Style Red *Chilaquiles* – *Chilaquiles Rojos Sinaloenses*

Ingredients (for two generous portions)

- 2 large ancho peppers
- 2 cups water
- 1 small tomato (optional, I used one Roma tomato)
- ¼ large onion
- 1 clove garlic
- 1 tsp salt, or to taste
- 1 tbs vegetable oil
- 4 cups good quality store-bought tortilla chips (or 4 cups day-old tortilla triangles and plenty of oil for frying)
- ½ cup fresh cheese, sliced thinly (Cotija, light feta)
- ¼ cup Mexican cream (or sour cream diluted with milk)
- Chopped cilantro or lettuce (optional)

Wipe peppers with a damp cloth, to remove dirt; open sides with a pairing knife, remove stem and seeds; bring the water up to a boil in a saucepan and add cleaned peppers. Boil for one minute, then remove from heat and allow to cool down, uncovered. Meanwhile, wash tomato and slice into pieces, removing stem end. This ingredient is optional; the traditional recipe does not include it, but it adds a nice tanginess and texture. Place tomato pieces in a blender jar. Peel onion, cut into pieces and add to the blender jar; peel garlic, slice in half and add to the jar. Once cooled, add peppers and water to the blender jar, along with the salt; process for about one minute, until smooth. In a saucepan, warm up one tablespoon of oil over medium heat, then pour sauce in through a sieve; stir the sauce, pressing it through the sieve with the back of a spoon, until only solids are left (discard the solids). Allow strained sauce to cook, uncovered, for ten minutes, stirring occasionally, until it thickens; set aside.

To prepare the tortilla triangles, place a single layer on a large microwave-safe plate; top with cheese, top cheese with another tortilla triangle and microwave for fifteen to twenty seconds, just enough time to soften the cheese so it will stick to the tortilla triangles (if using bagged chips, set aside at this point; if using day-old tortillas, fry in plenty of oil until crispy.) Right before serving, soak cheese-stuffed tortilla chips in the sauce for a few seconds, remove onto a serving plate, and top with chopped cilantro (or lettuce) and drizzle with cream.



Sinaloa style red *chilaquiles*, shown with zucchini stir-fry and refried beans.