

Deviled Sauce (or Sauce for Potato Chips) – Salsa endiablada (o salsa papera)

Ingredients

5	dry red <i>pasilla</i> peppers (or <i>guajillo</i> , for <i>salsa papera</i>)
¼	onion; peeled
2 cloves	garlic; peeled
½ cup	apple cider vinegar
½ tsp	dry marjoram
½ tsp	Mexican oregano (or omit if not available)
1	bay leaf; broken into pieces
½ tsp	salt, or to taste
¼ tsp	black pepper
¼ cup	water, or as needed
¼ cup	olive oil



Wipe peppers clean, removing stems and seeds. Roast peppers, onions and garlic in a dry skillet (no oil) over medium heat until charred, but making sure not to burn the peppers; this technique to toast without fat is called *tatemar* in Mexico. Set aside. In a pot over high heat, bring vinegar to a boil, then add spices and herbs; incorporate *tatemado* peppers, onions and garlic and bring back to boil; lower heat to a simmer, and cook for twenty minutes. Remove from heat and allow to cool down to room temperature, then transfer to a blender jar, adding any remaining liquid from the pot, as well; if it looks too dry for processing, add some water, just enough to blend into a very smooth paste. Continue processing while slowly adding oil. Process for an extra minute, to ensure there are no chunks left. Transfer sauce to a clean jar; **makes approximately three quarters of a cup of Deviled Sauce—*salsa endiablada***. Use on meat, eggs, or Mexican corn-based dishes such as tacos, quesadillas, *tlayudas*, etc.

For Sauce for Potato Chips—*salsa papera*, use *guajillo* peppers, following the recipe exactly as before. This sauce may be poured into an emptied dispenser from other condiment. When kettle potato chips out of a bag are sprinkled with lime juice and studded with thick droplets of *salsa papera*, they become an authentic Mexican street snack, as shown, right:

Keep these sauces refrigerated; they will develop a deeper flavour profile as they age.

