

Mexican Red Sauce

2 tsp olive oil
1 cup minced onion
1/2 tsp salt
1 1/2 tsp cumin
2 tsp chili powder
3 cups chopped tomatoes (4 -6 med sized ones) - peeling and seeding optional
1 cup water or tomato juice
Black pepper and cayenne to taste
4 - 6 medium cloves garlic, minced
Optional: freshly minced cilantro, for the top

Mexic *Instructions:*

Heat olive oil in a medium-sized saucepan. Add onion and salt, and saute' over medium heat for about 5 minutes, or until the onion is translucent. Add cumin and chili powder, and saute' about 5 minutes more.

Add chopped tomatoes and water or juice. Bring to a boil, partially cover, and lower heat. Simmer at least 30 minutes (or even longer). Add the black pepper, cayenne, and garlic at any time during the cooking. (The later you add the garlic, the more distinct its presence.) Add the cilantro when you are finished cooking the sauce.

The sauce can be left in chunky form, or you can puree' all or part of it in a blender or food processor.

Hot Sauce Variation:

Follow the recipe for Mexican Red Sauce. When you saute' the onion, add 1 tbs or more crushed red pepper or 1 to 2 tsp. finely minced serrano or jalepeno chilies. (Be very careful to wash your hands thoroughly after handling any part of the chilies, or even after thinking about them.)

Source: Moosewood Cookbook