

Ancho Chili Dip

Phillis Carey, about 2005



Servings: 6

1. Place dried chilies in a small bowl and cover with boiling water. Let stand for 20-30 minutes and then drain well. Remove stems and seeds. Tear the chiles into 1" pieces.
2. Add all ingredients to a food processor and buzz until smooth. This dip will keep 4 to 5 days in refrigerator. Serving ideas: Great with sliced vegetables, with tortilla chips or as a dip for shrimp but also good used to garnish for quesadillas or taquitos. And makes a great sauce to go with steak or a grilled beef something (marinated tri-tip). Garnish bowl with one dried ancho chile, to help identify what it is.

3 whole dried ancho chilies (remove stems and seeds after soaking)

1 cup sour cream

1/4 cup red wine vinegar

1/4 cup vegetable oil

2 tablespoons light brown sugar

2 cloves garlic, minced

1 tablespoon minced fresh ginger

1/2 teaspoon ground cumin

1/2 teaspoon salt

Per Serving (excluding unknown items): 159 Calories; 15g Fat (85.2% calories from fat); 1g Protein; 5g Carbohydrate; trace Dietary Fiber; 19mg Cholesterol; 205mg Sodium; 4g Total Sugars; 0mcg Vitamin D; 39mg Calcium; trace Iron; 59mg Potassium; 28mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com