



Roasted Red Pepper and Ancho Salsa

2 ancho chiles
3 cloves garlic, coarsely chopped
Canola oil
3 tablespoons pine nuts
2 red bell peppers
Salt and freshly ground pepper
3 tablespoons red wine vinegar
3 tablespoons chopped cilantro leaves
Salt and pepper

Place ancho chiles in a medium bowl, cover with boiling water, and let sit at room temperature for 1 hour. Remove from soaking liquid, coarsely chop, and place in a blender with the garlic, 1/4 to 1/2 cup of the soaking liquid, 2 to 3 tablespoons canola oil, and the pine nuts; blend until smooth. Pour the mixture into a medium bowl.

Preheat grill to high. Brush peppers with oil and season with salt and pepper. Place on the grill and grill until charred on all sides. Remove, place in a bowl, cover with plastic wrap, and let steam 15 minutes. Remove skin and cut into julienne strips. Transfer the peppers to the bowl with the ancho puree and add the vinegar. Chop the cilantro, add it to the salsa, and season with salt and pepper, to taste.