

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Salsa Macha “Chilango”

BY CHEF ROGELIO GARCIA

Ingredients

2 guajillo chiles
(no seeds cut into small pieces with scissors)

2 pasilla chiles
(no seeds cut into small pieces with scissors)

2 cloves of garlic (smashed)

2 cups of canola oil

2 tbsp. of sesame seeds

½ cup of peanuts

½ cup of apple cider vinegar

½ cup of orange juice

1 tsp. of Mexican oregano

2 limes juiced

Salt to taste

Directions

In a pot add the canola oil, garlic, sesame seeds, and peanuts.

Bring to a simmer until the garlic is light golden, then turn off the heat.

Add the rest of the ingredients; chiles, apple cider, orange juice, oregano, and lime juice.

Let it sit for 5 minutes.

Blend for 30 seconds (not long so it remains chunky).



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