



## **Calexico's Pumpkin Arbol Salsa**

### **Ingredients**

- 1 Handful Pumpkin Seeds
- 1 Half Handful Arbol Chiles (or any other hot chili)
- 1 Half Onion, Sliced
- 5 Cloves Garlic, Smashed
- 1 Handful Cilantro
- A pinch of salt
- 1/2 Cup Water
- 1/2 Cup Rice Wine Vinegar
- Some Vegetable Oil

### **Instructions**

1. Toast the pumpkin seeds in a dry pan over high heat until they start to pop.
2. Add chiles for until they start to brown. Set Pumpkin / Chile mix aside.
3. Brown / caramelize onions & garlic in same pan with a touch of oil over medium heat.
4. Blend chiles, pumpkin seeds, onions, garlic, vinegar and water in a blender until silky smooth.
5. Add cilantro and blend enough to incorporate. Season with salt.

### **To Serve**

Great in a bowl with chips, on tacos, or even as a salad dressing!

Be sure to send in photos to <http://facebook.com/vendrtv>