

**TOMATO,
GARLIC &
CHILE SAUCE
FOR MEAT
OR BEANS**



PUT THIS SAUCE TOGETHER AT THE BEGINNING OF YOUR PREP TIME, AND THROW IT ON THE FIRE TO SIMMER AS SOON AS YOU CAN, MAKING SURE IT'S IN A SPOT THAT'S NOT TOO HOT. THE GARLIC WILL BECOME SOFT AND MELLOW, AND BY THE TIME YOUR OTHER FOOD IS DONE, YOU'LL HAVE A RICH, FLAVORFUL SAUCE. IT WOULD BE AMAZING ON TACOS, OR AS A TOPPING FOR SCRAMBLED EGGS, TOO.

TO MAKE VEGAN, SWAP IN OLIVE OR AVOCADO OIL IN FOR THE BUTTER.

Ingredients

Fresh tomatoes or cherry tomatoes, chopped or halved, if you're using small ones

Lots of garlic (I used 10 cloves to make 2 cups of sauce. The way we cook it will mellow it out).

A hunk of butter

Smoked salt

Black pepper

Coriander

Chipotle chile powder

Other Mexican spices, such as cumin

Lime juice, if desired

Directions

1. In a small pot, combine all ingredients, and a little bit of water, and set over the fire in a place that's not too hot.

2. Let simmer, stirring regularly, until the tomatoes and garlic have broken down, completely. Add more water as needed, but ultimately, you want the sauce to be thick.

3. Taste the sauce, and season to taste with salt, lime juice, chile powder, and all of the other spices.