

## **Fire Roasted Enchilada Sauce**

*Makes about 1 ½ cups*

### **Ingredients:**

Vegetable Stock	½ cup
Olive Oil	as needed
Tomatillos, whole husk removed	5 each
Roma Tomato, whole	1 each
Jalapeno Pepper, small dice	1 each
Onion, small dice	½ cup
Garlic, minced	2 cloves
Cumin	½ tsp
Chili Powder	½ tsp
Oregano	½ tsp
Agave Nectar	2 Tbsp
Lime Juice	few drops
Celtic Salt	to taste

### **Method:**

- Preheat oven to 350 degrees.
- Fire roast the tomatillos and whole roma tomato over an open flame until charred.
- Place them in oven safe dish and heat in oven to soften (about 15 minutes). Let cool. Coarsely chop.
- In a sauté pan heat oil. Sauté onions, jalapeno pepper and garlic for two minutes. Add spiced, tomatillos, tomatoes and agave. Cook until most of the moisture is evaporated. Place the mixture in a blender. Add vegetable stock in increments until a sauce consistency is obtained.
- Season with lime juice and salt.