Chile de Arbol Salsa

Spice level: 7/10

Ingredients

- 1 oz dried chile de arbol chiles
- 3 cloves garlic
- 2 large tomatoes
- 1 tsp salt
- juice of one lime (optional)

Directions

1. Add the chiles to a pot and cover with water. Bring to a boil.
2. Once boiling, turn the heat off, cover the pot, and let the chiles soak until soft, 10-15 minutes.
3. Remove the stems from the chiles and add to a blender with the remaining ingredients. Blend until smooth.
4. Taste for salt and season as needed

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