

**Cooking**

# Chimichurri Sauce

(/recipes/1015299-chimichurri-sauce)

By Jeff Schwarz And Greg Kessler Time: 5 minutes

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## Ingredients

**1 cup firmly packed flat-leaf parsley**  
**2 tablespoons fresh oregano**  
**1 small garlic clove or 1 small shallot**  
**1 tablespoon champagne or rice wine vinegar**  
**1 tablespoon fresh lime juice**  
**½ cup olive oil**  
**¼ teaspoon red chili flakes**  
**Salt**

## Preparation

### Step 1

Finely chop the parsley, oregano and garlic or shallot. Place in a medium bowl.

### Step 2

Stir in the vinegar, lime juice, olive oil and chili flakes. Add salt to taste.

**NYT Cooking**

# Salsa Verde

(/recipes/1013084-salsa-verde)

By Julia Moskin    Time: 10 minutes    Yield: About 2 cups

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## Ingredients

**3 tablespoons vegetable oil**  
**2 pounds tomatillos, papery husks removed, cut in half**  
**8 to 12 serrano chilies (depending on heat tolerance)**  
**½ onion, peeled**  
**1 garlic clove**  
**6 whole sprigs cilantro, stems included**  
**Lime juice**  
**Salt**

## Preparation

### Step 1

In a wide skillet, heat oil until shimmering but not smoking. Add tomatillos, chilies, onion (cut side down) and garlic. Cook over medium-high heat, turning often, until vegetables are browned, turning to black, and seared on all sides.

### Step 2

Add cilantro and purée with blender until smooth and creamy, adding a little water if needed to loosen. Season to taste with salt and lime juice. The sauce should be tart and spicy but rounded in flavor.

### Tip

*This salsa is good on fish and particularly good with tongue.*

Featured in: [Rediscovering Salsa, The Soul Of Mexico In A Bowl](http://www.nytimes.com/2010/03/17/dining/17salsa.html)  
(<http://www.nytimes.com/2010/03/17/dining/17salsa.html>).

# CLASSIC SAUCES

## UNO



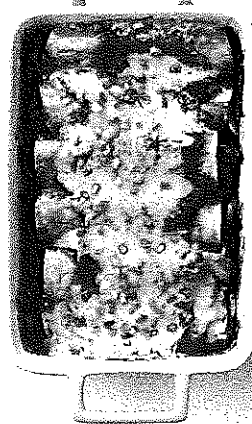
### RED CHILE SAUCE

In a saucepan cook ½ cup chopped onion and 1 teaspoon minced garlic in 1 tablespoon vegetable oil over medium heat for 5 minutes. Transfer onion mixture to a blender or food processor; add one 14.5-ounce can tomatoes. Cover and blend or process until smooth. Return to saucepan. Stir in 1 recipe Basic Chile Paste (above) and 2 cups chicken broth. Simmer, uncovered, for 15 minutes or until desired consistency. Season to taste with salt. Use for Enchiladas, below.

### ENCHILADAS

Preheat oven to 350°F. Spoon ½ cup Red Chile Sauce into the bottom of a 3-quart rectangular baking dish, set aside. For filling, in a bowl combine 3 cups shredded cooked chicken; 1 cup shredded Monterey Jack cheese; and 2 green onions, sliced. Stir in ½ cup Red Chile Sauce. Divide filling among twelve

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## DOS



### SIMPLE MOLE SAUCE

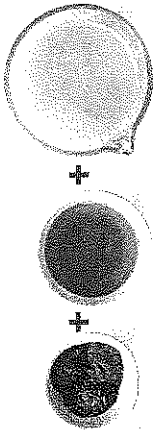
In a saucepan cook ½ cup chopped onion and ½ cup slivered almonds in 1 tablespoon vegetable oil over medium heat for 5 minutes. Stir in 1 teaspoon pumpkin pie spice, 1 teaspoon dried Mexican oregano, 2 cups chicken broth, 1 recipe Basic Chile Paste (above), one 14.4-ounce can diced tomatoes (undrained), one 6-inch tortilla, 2 tablespoons brown sugar, and 2 tablespoons unsweetened cocoa powder. Transfer to a blender or food processor; cover and blend or process until smooth. Season to taste with salt. Use for Chicken Mole, below.

### CHICKEN MOLE

for 10 minutes. Serve chicken with 8 six-inch corn tortillas and 2 cups hot cooked rice. Sprinkle chicken with toasted sesame seeds. Makes 4 servings.



## TRES



### CHILE ADOBO SAUCE

In a blender or food processor combine 1 recipe Basic Chile Paste (above), 1 cup chicken broth, ½ cup orange juice, 3 tablespoons cider vinegar, 2 tablespoons tomato paste, 1 tablespoon honey, ½ teaspoon dried thyme, ½ teaspoon ground cinnamon, and ¼ teaspoon ground allspice. Cover and blend or process until smooth. Add more broth if needed to reach a thin sauce consistency. Season to taste with salt. Use for Adobado Pork Chops, below.

### ADOBADO PORK CHOPS

from marinade; discard marinade. Place chops on the rack of an unheated broiler pan. Broil 4 inches from the heat for 10 minutes or until an instant-read thermometer inserted in centers of chops registers 145°F, turning once. Let stand for 3 minutes before serving. Makes 4 chops.

