



bit spicy

## Piquin Chilli Sauce

It may look like Heinz tomato soup but this is a very hot chilli and tomato sauce, perfect for serving with [Enchiladas](#), as a dip or as a way of marinating meat. Try adding a small amount to sauces to spice them up. The chillies, also known as chile pequeno, are small and golden-red and used dried.

### INGREDIENTS

- 15g dried piquin chillies
- 1 large onion, chopped
- 4 cloves crushed garlic
- generous splash Worcestershire sauce
- 1 tin tomatoes
- 1 fresh tomato, chopped
- 1 tbsp tomato puree
- salt and pepper

### RECIPE

1. Fry the onion and chillies in 1 tbsp oil, then after about 5 minutes add the garlic.
2. Add the remaining ingredients, bring to the boil and then simmer for about an hour.
3. Leave to cool, then blend until smooth.
4. Use as above. Can be frozen.