MARILYN'S ENCHILADA SAUCE

6 (OR SO)TOMATOES
2 DRIED GUAJILLO CHILIS
1 ¼ CUP CHICKEN STOCK
2 BELL PEPPERS
4 TBL TOMATO PASTE
4 GARLIC CLOVES
1+TSP OREGANO
2 DRIED ANCHO CHILIS
1 TSP BROWN SUGAR
PREHEAT OVEN TO 400. CUT THE TOMATOES INTO QUARTERS AND PLACE THEM IN A ROASTING PAN WITH THE PEPPERS AND WHOLE GARLIC CLOVES. ROAST FOR 45 MIN- 1 HOUR, UNTIL THE TOMATOES AND PEPPERS ARE SLIGHTLY CHARRED AND THE GARLIC HAS SOFTENED.

PUT THE PEPPERS IN A STRONG PLASTIC BAG AD TIE THE TOP TO KEEP THE STEAM IN. SET ASIDE FOR 20 MIN. REMOVE THE SKIN FROM THE TOMATOES. MEANWHILE, SOAK THE CHILIES IN BOILING WATER FOR 15 MIN, UNTIL SOFT.

REMOVE THE PEPPERS FROM THE BAG AND RUB OFF THE SKINS. (THIS IS ALWAYS EASIER SAID THEN DONE, I TRY THEN WIZ IN THE PROCESSOR) CUT THEM IN HALF, REMOVE THE CORES AND SEEDS, THEN CHOP THE FLESH ROUGHLY AND PUT IT IN A FOOD PROCESSOR OR BLENDER. DRAIN THE CHILIES, REMOVE THE STEMS, THEN SLIT THEM AND SCRAPE OUT THE SEEDS WITH A SHARP KNIFE. CHOP THE CHILIES ROUGHLY AND ADD THEM TO THE PEPPERS.

ADD THE ROASTED TOMATOES TO THE FOOD PROCESSOR OR BLENDER. SQUEEZE THE ROASTED GARLIC OUT OF THE SKINS AND ADD TO THE TOMATO MIXTURE, WITH THE TOMATO PASTE, OREGANO, BROWN SUGAR AND CHICKEN STOCK. PROCESS UNTIL SMOOTH.

POUR THE MIXTURE INTO A SAUCEPAN, PLACE OVER MEDIUM HEAT AND BRING TO A BOIL. LOWER THE HEAT AND SIMMER FOR 10-15 MIN, UNTIL THE SAUCE HAS REDUCED TO ABOUT HALF, OR YOU LIKE THE CONSISTENCY.

THIS IS A BIT OF WORK, BUT WELL WORTH IT!

FOR CANNING QTY THE AMOUNTS WOULD BE:

13 + TOMATOES
8 BELL PEPPERS
18 CLOVES OF GARLIC
12 GUAJILLO CHILIS
10 ANCHO CHILIS
12 TBL TOMATOE PASTE
6 TSP OREGANO
6 TSP BROWN SUGAR
8 CUPS CHICKEN STOCK

PROCESS AT 10LBS FOR 20 MIN

YIELDS 11-12 PTS