

## **Helpful Tips**

### **Chili Chipotle in Adobo**

Chili Chipotle in Adobo is sold in small cans but it is typically more than is used in any one recipe. Rather than discarding any unused portion, I recommend pureeing the chilies in a blender jar or food processor then freeze in a storage container. When needed, use the edge of a measuring spoon to scrape off the amount needed.

### **Searing Meats For Braising**

When browning meats prior to braising, it's important that the meat be brought to room temperature prior to browning. Additionally, the pan and oil must be hot before adding the meat, failing to do so will cause the meat to sweat and you'll end up with a pan full of liquid which prevents the meat from achieving the crispy golden brown so important to developing a rich, complex flavor. While browning, if you attempt to turn the meat and you find it is stuck to the bottom of the pan then it hasn't browned yet, once the meat is browned it will release easily for turning.

### **Toasting and Rehydrating Dry Chilies**

Fill a small covered saucepan with a sufficient amount of water to cover the chilies and bring to a boil. While the water is heating, remove the stems from the dried chilies. Slit the chilies lengthwise, removing the seeds and veins. Open the chilies so that they lay flat. Heat a sauté pan over low heat. Working with the chilies one at a time, toast each chili briefly by holding it flat against the hot surface with a heat resistant spatula for a few seconds on each side. Be careful not to burn the chilies as it will ruin the flavor. The flesh will become brighter in color and the skin may blister when toasted. When the water reaches a boil, submerge the toasted chilies and remove the saucepan from the heat. You can keep the chilies submerged by placing a spoon over the chilies to weigh them down. Cover the saucepan and set aside for 15 minutes while the chilies rehydrate. Use a slotted spoon or spatula to remove the softened chilies from the soaking water and blend as directed in the recipe.