

Salsa Roja Básica (Basic Mexican Red Sauce)

July 11th, 2025

Prep Time: 00:15

Cook Time: 00:15

Salsa Roja, a Mexican red sauce, is traditionally made from dried red chiles, tomatoes, onions, garlic, and spices. Ancho chiles (dried poblano peppers) provide a mellow heat with a slightly smoky flavor. This is a simple sauce recipe, with the expectation that it will accent a wide variety of dishes. Other ingredients can easily be added to this base sauce to further enhance the flavor.

Ingredients:

- 3 (about 1.5 ounces) Dried Ancho Chiles
- 2 Cups Vegetable Stock or Chicken Stock
- 2 Tablespoons Olive Oil
- 1 Yellow Onion, diced
- 2 Roma Tomatoes, diced
- 2 Cloves Garlic, minced
- 1 Can (8 ounces) Tomato Sauce
- 1/4 Tablespoon Ground Cumin
- 1 Teaspoon Dried Oregano
- Salt, to taste

Directions:

Wear rubber gloves to remove the stems and the seeds from the Ancho Chiles.

Tear each Chili into a few large pieces.

Place the Vegetable Stock into a bowl and microwave until the Vegetable Stock reaches near boiling.

Add the Ancho Chiles into the Vegetable Stock and ensure the Chiles are fully immersed.

Cover and wait about 30 minutes while the Chiles soften.

Meanwhile, heat the Olive Oil over medium-high heat in a saucepan.

Add the Onions. Sweat the Onions, stirring frequently until the Onions begin to be translucent.

Add the Diced Tomatoes. Continue to stir for another 4 minutes.

Add the Minced Garlic. Stir again for another minute.

Add the Tomato Sauce and the Oregano. Bring to a simmer.

Move the mixture into a blender. Blend until fully mixed, about 1 or 2 minutes.

Store refrigerated in an air-tight container up to 3 weeks.