

Make a sauce: Clean and devein 10
"California" dry chiles (Poblanos). Place
in a sauce pan with water to cover.
Simmer 10-15 minutes until chiles
soften. Place chiles in a blender a
few at a time using liquid cooked in
if sauce is too thick. Pour puree
through sieve to remove excess skins,
season with salt, pinch of cumin,
1/2 tsp oregano, and a dash of pepper.