



Guatemalan Chili Sauce

Chilmol

As E. and D. from a village near Uspantan, Guatemala, taught Lindsay Sterling in Freeport, Maine.

Note: My Guatemalan friends spooned this sauce on top of hot, [homemade tortillas](#) for a delicious appetizer while we were cooking.

Makes: 4-6 servings

Cooking Time: 30 minutes

Ingredients

- 2 whole chili peppers
- 2 whole tomatoes
- 2 Tbsp white onion in fine slices the shape of half moons
- 1 Tbsp oil
- 1/2 tsp chicken bouillon
- 6-12 [handmade tortillas](#)

Instructions

1. Cover the tomatoes and chili peppers with water in a small pot. Boil for 15 minutes, then strain. Peel the skin off the tomatoes with your hands or a paring knife and blend the tomatoes in a a blender with the boiled chili peppers until the puree is nice and smooth.
2. In a small pot saute the onion in 1 Tbsp oil. Once the onion is soft, add the pureed tomato and chili pepper and chicken bouillon. Simmer for 10 minutes.
3. Spoon onto hot handmade tortillas.