

## Ancho Chile Marinade for Meat

by Steve Ells, Founder, CEO & Chef - Chipotle Mexican Grill

- 1 pkg (2 oz.) dried ancho chiles or dried pepper of choice
- 1 tsp. black pepper
- 2 tsp. cumin powder
- 2 TBS. fresh oregano, chopped
- 6 cloves garlic
- 1/2 red onion, quartered
- 1/4 cup vegetable oil
- 4 cuts of meat of choice

Soak dry chiles in water overnight or until soft. Remove seeds. Add all ingredients except meat in food processor. Puree until smooth.

Spread mixture over meat and refrigerate at least one hour, up to 24 hours.

Heat grill to about 400 degrees, or if cooking inside heat small amount of oil in skillet or grill pan over high heat. Salt meat to taste. Grill meat about 4 minutes per side, depending upon thickness, until done.

Serve with rice, black beans, or choice of side dish. Garnish with fresh cilantro.