



## Red Chile Sauce

### ***Ingredients***

½ cup red chile powder or 1 ½ cups of red chile sauce  
2 ½ cups water  
1 tablespoon flour  
1 teaspoon salt  
2 cloves garlic  
1 tablespoon of powdered cumin

### ***Directions***

Fry the garlic in the fat, remove garlic after frying  
Brown the flour in the fat  
Add chile sauce to fat, once added dilute with water to preferred consistency  
Add salt and cumin  
Stir until dissolved

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