

Barbacoa Mushrooms

Despite residing in the Southwest for over 12 years I am not particularly knowledgeable when it comes to chilis. My dear German husband though nearly perfect in many ways is not a fan of spicy food. I on the other hand adore new flavors—salty, spicy and hot. What I love about this dish is that it introduced me to guajillo chilis that add depth but not so much heat, and so they passed the Joachim test. I now have a new friend in the kitchen and thanks to my friend Alina I know where to find the good ones.

Ingredients:

- 2 large guajillo chiles, soak 15 mins in hot water, then remove stem and seeds
- 1 Tablespoon oil grapeseed oil
- 1 bay leaf
- 1 large onion thinly sliced or chopped
- 7 cloves of garlic finely chopped
- 8 oz (226.8 g) sliced or chopped mushrooms white, cremini or a combination with others
- 2 chipotle chile in adobo sauce 1 for less heat
- 1 tsp ground cumin, or a combination of cumin and coriander
- 1/2 tsp (0.5 tsp) dried oregano
- 1/2 tsp (0.5 tsp) smoked hot paprika or 1 tsp chili powder blend
- 1/4 tsp (0.25 tsp) ground cinnamon or a dash
- 1/8 tsp ground cloves or a pinch
- 1/4 tsp (0.25 tsp) or more salt
- 3/4 cup (176.25 ml) water or veggie broth
- 1 tsp apple cider vinegar
- 1 to 3 tsp lime juice to preference
- 1/4 tsp (0.25 tsp) sugar or maple – optional

Suggested Toppings:

Prepared Salsa

Guacamole

Vegan Sour Cream

Chopped Fresh Cilantro

Lime Wedges

Instructions

1. Heat oil in a skillet over medium heat. Add bay leaf, onions, garlic, and pinch of salt and cook until translucent. 5 mins.
2. Remove half of the onion mixture and transfer to a blender.
3. Add mushrooms to the skillet with the remaining onion mixture, a pinch of salt and continue to cook over medium heat. If doubling this recipe cook mushrooms in batches.
4. Add softened chile to the blender along with the chipotle pepper and the next 7 ingredients. Blend until smooth pouring into mushroom mixture in skillet.
5. Simmer on low for 20-30 mins, add vinegar and lime just before serving.
6. Adjust seasonings, remove bay leaf.
7. Serve with warm corn tortillas with suggested toppings on the side.

Notes:

Guajillo Chiles are very mild, chipotle chilies are moderate to hot. Adjust the heat of your dish with varying amounts of these two. For a very milder sauce seed the chipotle pepper

before adding. For more spice add cayenne pepper.

I've now made this several times and it adapts very well to the addition of a can of black or pinto beans.