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And with good reason—a great salsa makes a big impression with just a little bite. In *Salsas and Moles*, award-winning chef Deborah Schneider explores a wide variety of favorites, from classic table salsas to mole and enchilada sauces, plus chunky salsas and snacks. While some people think salsa is all about heat, Schneider teases out fresh flavors from chiles, fruits, and herbs, creating authentic recipes that showcase the unique flavors of Mexico.

¶Salsas and Moles on Apple Books

Adapted from *Salsas and Moles*. Stem and seed 2 dried ancho chiles * and 6 dried guajillo or California chiles, opening them flat. Heat a large cast-iron skillet over high heat. Press 1 chile at a time onto hot pan, turning once and cooking until blistered, 3 to 5 seconds per side. Submerge in a bowl with 2 cups hot water, 45 minutes.

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