

Spicy Sesame Salsa

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Yield: 2 cups

1 cup sesame seeds

1/2 cup pepitas

1/3 cup olive oil

8 crushed dried chiles de arbol

4 cloves garlic, minced

3 tablespoons red wine vinegar

2 tablespoons brown sugar salt

In a dry skillet over medium heat, toast the sesame seeds and pepitas for 3 minutes. Transfer to a large bowl. Let cool.

Heat the olive oil in the skillet. Add the chiles and garlic. Fry for 30 seconds.

Add to the bowl along with the red wine vinegar and brown sugar. Stir until smooth.

Season with salt. Let cool.

Refrigerate for up to two weeks.

Per Serving (excluding unknown items): 1548 Calories; 143g Fat (79.2% calories from fat); 26g Protein; 58g Carbohydrate; 17g Dietary Fiber; 0mg Cholesterol; 25mg Sodium. Exchanges: 2 Grain(Starch); 2 1/2 Lean Meat; 1 Vegetable; 27 Fat; 1 1/2 Other Carbohydrates.