

clover food lab

Ever since the birth of our [Taco Box](#) in 2021 we've been able to make fresh, bright, spicy salsas - a new thing for us here at the kitchen. Pico de gallo during tomato season, Jenny's salsa verde during tomatillo season and so much more. But one of our taco members' favorites by far is Sesame Guajillo Salsa Macha, a dried-pepper-oil-and-seed-salsa from Veracruz, Mexico. We love to make it in the winter, when fresh, local peppers and tomatoes are still a couple months away, but dried peppers are easy to come by at Christina's Spices.

Our version was inspired by the salsa macha Ayr had on a trip to Mexico a few years ago. He loved it so much he challenged us to make a version at Clover.

Today salsa macha can be found all over Mexico and differs based on the region, but all variations include nuts or seeds, chiles, and oil. It's slightly spicy, nutty, with a touch of tanginess. We use it as a condiment on tacos but it's perfect on other Mexican dishes and anywhere you would use something like a chili crisp. (I like to fry eggs in it, and drizzle it on almost everything else.) It lasts for a long time in the fridge; just spoon it on when you need a hit of fat-salt-spice.

Dried chiles provide a more complex, smoky, and earthy flavor than their bright, fresh counterparts.

Here are some dried chiles we like to use in our salsa macha:

- Morita Chiles (smoky and chocolatey)
- Guajillo Chiles (fruity and spicy)
- Chipotle Peppers (smoky and spicy)
- Ancho Peppers (fruity with a mild heat)
- Chile de Arbol (smoky and nutty)

These can be paired with a variety of toasted nuts and seeds but the most common additions are peanuts and sesame seeds. There are also recipes that include hazelnuts — we even tested one last week using sunflower seeds. So, feel free to mix it up based on what you have on hand.

To get you started, here's our recipe for sesame guajillo salsa macha, scaled down from our kitchen. If you give it a try let us know how it goes



Sesame Guajillo Salsa Macha Recipe

Ingredients

- 2/3 cup neutral oil
 - (we use safflower oil)
- 1 clove garlic
- 1 medium dried guajillo chili (~5g)
- 1/4 cup sesame seeds toasted
- 1 2/3 tsp salt

1. Spread sesame seeds on a sheet pan and toast at 350 degrees for 6 minutes.
2. Remove stems and seeds from guajillo chiles. Put on a sheet pan and toast for 4 min at 300 degrees.
3. Add all ingredients except sesame seeds to a blender and blend until chiles and garlic are fully incorporated. If the mixture seems too much like a paste, add a few more glugs of oil.
4. Pour sesame seeds and chili-oil blend into a small bowl and mix with a whisk until fully incorporated.

Store in the fridge

