

## **Guajillo Mushroom Broth (yield: 3 cups)**

6 ea guajillo chiles, seeds and membranes casually removed

4 cups mushroom roasting juices

1. Dry toast the guajillo chiles in a hot skillet until very fragrant and browning, but not burnt. Rm
2. Add to mushroom juices and bring to a boil. Simmer 5 minutes.
3. Allow to cool completely, then puree in blender.