

# Ranchero Sauce

DEVELOPED BY: George Finn at the University of St. Thomas

Servings: 12      Serving Size: 2 cups

Ingredients	Quantity	Measure
Oil	½	Cup
Yellow Onions	1	Pound
Red Peppers	1	Pound
Poblano Peppers	1	Pound
Garlic, chopped	¾	Cup
Cumin	¼	Cup
Cayenne Pepper	2	Tablespoons
Chili Powder	2	Tablespoons
Veggie Stock	3	Quarts
Diced Tomatoes, canned	1	#10 can
Tomato Paste	2	Cups
Non-dairy milk	½	Cup

## Preparation

1. Add oil to a hot pan.
2. Add peppers and onions, let cook till soft.
3. Add Garlic, Cumin, Cayenne, Chili Powder and let cook on low heat for 5 minutes.
4. Add Veggie stock and diced tomatoes. Stir and let simmer for ½ hour.
5. Blend with immersion blender.