SALSA DE ORO
Gold Salsa

Ingredients:

- 1 cup of oil
- 10 cambray chiles
- 1 clove of garlic
- Salt, to taste

Preparation:

1. Heat oil and add the garlic and chiles.

2. Turn down/off heat and cook until golden, but don't the chiles get black/burnt. Let cool.

3. Blend together chiles, garlic, oil, and salt in a blender.