

Naturally Green Chile Sauce

Ingredients:

· 6-8 oz   Anaheim or Hatch Green Chili Peppers

· 1 med   Onion (diced) S

· 1 can   Diced Tomatoes w/ Chilis

· 2 t        Red Chili Powder

· 2 T       Arrowroot or Cornstarch

· ½ t       Cumin

· ½ t       Granulated Garlic

· 1 t         Oregano

· 1 qt       Water

· ¼ c       Chik N Style Seasoning

· Sea Salt

Directions:

     1.  Cut and sauté onion in 1 inch of water with tomatoes and green chiles and tomatoes, and seasoning then bring to a boil.

     2.  Lower heat, then add 1 quart of water.  Mix arrowroot in water until   dissolved, then add to pot and cook on medium low heat for 20 minutes, then serve. Keeps for 30 days.

Chikn Style Seasoning

Ingredients:

* 1 1/3 C            Nutritional Yeast Flakes
* 3 T                 Onion Powder
* 2 1/2 t            Garlic Powder
* 2 t                  Sea Salt
* 1/2 t               Celery Seed or Celery Flakes
* 2 T                  Italian Seasoning (marjoram, thyme, rosemary, savory, sage, oregano, basil)
* 1 1/2 t             Paprika
* 1 T                  Parsley Flakes

Directions:

Blend together and store in an airtight container.