

Sofrito

Oscar · 28/09/2024

**Prep Time**

80

Difficult

Medium

Servings

5 cups

Description

Sofrito is the base for most Puerto Rican dishes and this one is better than storebought its difficult to find in the stores in the western United States Sofrito can be added to beans rice soups and stews you name it

Ingredients

- - 10 ají dulce peppers
- tops removed - 4 onions
- cut into large chunks - 3 medium tomatoes
- chopped - 2 green bell peppers
- seeded and chopped - 1 red bell peppers
- seeded and chopped - 3 medium heads garlic
- peeled - 25 cilantro stems (with leaves) - 25 recaio stems (with leaves) - 1 tablespoon salt - 1 tablespoon black pepper

Instructions

1. Combine ají dulce peppers
2. onions
3. tomatoes
4. green peppers
5. red peppers
6. and garlic in a food processor; pulse a few times. Add cilantro stems
7. recaio stems
8. salt
9. and pepper. Process until a semi-chunky salsa (not watery) consistency is reached. Store in a resealable plastic freezer bag. Use as needed or freeze in portions. Recipe Tips Ají dulce is a common ingredient in Puerto Rican recipes. It's a small sweet red pepper. If you can't find it
10. use red bell pepper. Recao is a popular Caribbean herb with many aliases: culantro
11. long coriander
12. ngo-gai
13. and Mexican coriander. It can be found in Latin grocery stores. You can substitute cilantro.