

ROASTED JALAPENO HOT SAUCE

INGREDIENTS

- 8 oz Jalapeno (4 – 5 peppers)
- 3 ½ oz poblano (2 medium peppers)
- 2 garlic cloves
- ½ cup vinegar
- ½ lemon pulp
- ¼ cup agave nectar
- ½ tsp salt



DIRECTIONS

1. Pre heat the oven to 350° Fahrenheit. Cut the stems off the all the peppers and cut them in half lengthwise. Remove the seeds from the jalapeno if you want an even milder sauce, otherwise leave them in. **However, removing the seeds from this recipe will give the sauce almost no heat.** The seeds roast to a nice brown color and give the sauce added heat.

Cut the poblano peppers in quarters and remove the seeds. There is no harm in consuming them but no need to leave them in. Poblano peppers usually have a lot of seeds, and they can have a bitter flavor to them.

2. Remove the skin from the garlic but leave whole as much as possible. This can be done in several ways but I like to crush the clove with a knife which makes the skin peel away. Roast them whole but without the skin for the best flavor. Place the peppers rib side up along with the garlic and sprinkle with some salt. Leave in the oven for about 20 minutes or until the peppers begin to wrinkle and the seeds start to turn brown. Put the oven on broil and flip them over until the skins turn brownish. Watch them closely to make sure they don't burn completely. Both the roasted seeds and charred skin will give a speckled appearance to the hot sauce against the green of the peppers once it is blended. Don't completely char the peppers until they are black and hard. Intensely charred black foods form acrylamide and this is not good for you, although the research is not completely clear. If the peppers get a little black that is OK.
3. Cut the lemon in half and remove the pulp and remove the seeds from the pulp. Put the peppers and remaining ingredient in a blender until it is a smooth consistency. Add slightly more vinegar or water to liquefy the sauce more. This sauce will be slightly thick and adding water will thin it out a bit. Don't add too much because you could change the heat level and flavor intensity. **This is already a very mild hot sauce.**