
Creamy Jalapeno Sauce

Rhoda Boone

www.epicurious.com

Preparation Time: 15 minutes

Start to Finish Time: 15 minutes

5 to 6 jalapenos, stemmed, seeded and coarsely chopped

4 cloves garlic, peeled

5 tablespoons fresh lime juice

1 teaspoon Kosher salt

1/2 cup neutral vegetable oil (such as grapeseed)

3/4 cup (packed) fresh cilantro leaves with tender stems

In a blender or food processor, pulse the jalapenos, garlic, lime juice and salt until puree'd.

With the motor running, slowly drizzle in the oil until a thick sauce forms. Add the cilantro and pulse a few times until chopped and incorporated.

Taste and add more jalapenos, if necessary.

(The sauce can be made up to three days in advance and refrigerated.)

Yield: 1 1/4 cups

Condiments, Sauces

Per Serving (excluding unknown items): 60 Calories; 1g Fat (6.4% calories from fat); 2g Protein; 15g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1884mg Sodium. Exchanges: 1 1/2 Vegetable; 1/2 Fruit; 0 Fat.