

---

# Jalapeno Sauce

Mike Hultquist

[www.chilipeppermadness.com](http://www.chilipeppermadness.com)

Servings: 32

Preparation Time: 5 minutes

Start to Finish Time: 25 minutes

Cook Time: 20 minutes

**8 fresh (12 ounces) jalapeno peppers**

**1 small (6 ounces) red onion, chopped**

**4 to 5 cloves garlic**

**1/2 cup corn, avocado or vegetable oil**

**1 teaspoon salt**

Slice the stems from the jalapeno peppers. Add them to a medium pot along with the onion. Cover with water and bring to a quick boil. Reduce the heat and simmer for about 15 minutes, or until the jalapeno peppers soften up. They will turn dull green and you can pierce them with a fork easily, but do not let them become mushy.

Strain the peppers and reserve the liquid.

Add the boiled jalapenos and onion to a food processor along with the garlic, oil and salt. Process until very smooth and creamy, about 4 to 5 minutes.

If you would prefer a thinner sauce, add in a few tablespoons of the reserved boiling water.

Adjust for salt. Serve.

Yield: 2 cups

## Condiments, Sauces

---

*Per Serving (excluding unknown items): 4 Calories; trace Fat (6.9% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 67mg Sodium. Exchanges: 0 Vegetable; 0 Fat.*