

From the kitchen of David and Jennifer Deaven

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Sauce/Salsa Colorado

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- A: 1/4C olive oil
2 onions, diced
- B: 8c garlic
2 bell peppers, chopped
4 jalepeno peppers, chopped
2t red chile paste
- C: 1t salt
1/2t black pepper
2qt tomato puree
1/4C vinegar
8t cilantro, chopped
1/4C tomato juice

1. Saute (A) in heavy pan until onions caramelize.
2. Add (B) and cook for about 10 minutes.
3. Add (C) and cook over low heat for a few hours.
4. Can sauce in boiling water.

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