

Sauce/Chili Garlic

A: 230g red jalapeno peppers, seeded and chopped
1/3C vinegar
12c garlic
1t salt
1t sugar

B: 1T cornstarch
1T water

1. Combine (A) and process, pulsing blender or food processor until chunks are small.
2. Place in pot, heat just below simmer. Add (B) and stir to thicken. Cook a few minutes longer. Store in fridge, or can under pressure 5 minutes.

Servings: 75

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From the kitchen of David and Jennifer Deaven