

*From the kitchen of David and Jennifer Deaven*

## Sauce/Salsa Colorado

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- A: 1/4C olive oil  
2 onions, diced
- B: 8c garlic  
2 bell peppers, chopped  
4 jalapeno 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.
- Servings: 24

