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Where attitude is everywhere, and the goat rules, so watch your backside.

Salsa recipes from the goat.

Salsa's so good - they will bring tears to your eyes!

MILD HABANERO SAUCE

INGREDIENTS

2/3 lb yellow tomatoes
1/2 large orange bell pepper
1/2 small white onion
1 mild banana pepper
1 habanero pepper
1 clove garlic

DIRECTIONS

Use a blender to puree the ingredients. Process everything except the habanero. Cut the habanero in half and remove the seeds and veins. Add 1/2 of the habanero and puree again. Test for heat! Add more habanero if you desire more heat.

This recipe makes about 2 cups.
Scale up or down for the quantity you need.

NOTE: Wash your hands thoroughly after handling the habaneros, or wear rubber gloves.

COMMENTS

Mild habanero sauce was developed to smother burritos with. It is a very mild salsa, designed to reveal the flavor, while containing the heat of the habanero. It can be heated up very easily by adding more habaneros. It is also good on fajitas and taco salads, or served as a salsa with chips.

There are no preservatives in home made salsa. Refrigerate after you make it, and when you're not serving it. Make only as much as you will use in a day or two. If you like spicier salsa, add more peppers.

Enjoy!