

Hot Sauce

INGREDIENTS

2 cans 28oz Whole Peeled Tomatoes drained
1 jalapeno
¼ Onion
¼ tsp Minced garlic
Fresh cilantro, chili powder, cumin, salt, pepper

METHOD

Add jalapeno, onion, garlic, and cilantro to blender. Pulse to chop ingredients. Add the drained tomatoes and seasonings. Pulse to desired consistency. You can pour some of the juice you drained off back into the mixture if you like a thinner sauce. Store in an air tight container and refrigerate for up to one week.