



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Squash**

Taqueria Salsa Escandaloso (Scandalous Taqueria Hot Sauce)

Ingredients:

2-3 green zucchini squash, roughly chopped (about 1 ½ pounds)

½ cup water

½ cup oil

2 jalapeños, seeded

2 garlic cloves

½ tsp vinegar

salt to taste

Directions:

Place the zucchini and water in a pan over medium heat. Cover with foil and steam for about 8 minutes. Stir occasionally. Carefully remove the foil to cool slightly. Place the steamed zucchini, a half teaspoon of salt and the remaining ingredients in a blender. Blend the ingredients until smooth. Taste. Add salt if needed. Place in a squeeze bottle and drizzle over your favorite street tacos. Because of the oil, this hot sauce will keep for a few days.

*Why did I name this taqueria style hot sauce Salsa Escandaloso or Scandalous hot sauce? I'd read multiple articles last month regarding the new "fake avocado hot sauce" trend. Because of rising avocado prices, many taquerias were adding zucchini to the avocado hot sauce or substituting it all together. When the secret got out so did the negative outburst but for those of us who probably eat far more avocado than we should, I'm all for a healthy alternative.