

Jalapeño Hot Sauce

Ingredients

- 5 jalapeños, seeded
- 3 cloves garlic, peel left on
- ¼ of a white onion
- 1 ½ cups olive oil
- 2 tsp salt
- 3 Tbsp tarragon vinegar, or any white vinegar
- ¼ cup cilantro

Directions

Preheat your oven to 350 degrees. Line a baking sheet with parchment paper. Place the jalapeños, garlic, and onion on the baking sheet and bake for 20 to 30 minutes. The jalapeño skins should begin to blister with blotchy black spots. Remove the stems from the jalapeño and the peel from the garlic. Place the roasted vegetables and the olive oil, salt, tarragon vinegar, and cilantro in a food processor and blend until smooth.

Cream of Jalapeño Soup

Ingredients

- 1 Tbsp olive oil
- 3 Tbsp butter, divided use
- ½ medium yellow onion, chopped
- 4 large jalapeños, seeded and sliced
- Large handful of cilantro
- 1 tsp salt
- 1 tsp black pepper
- 15-oz can chicken stock, divided use
- 1 Tbsp all-purpose flour
- ½ cup heavy cream
- 1 cup Monterey jack cheese, shredded
- 1 lime

Directions

Heat oil and 1 Tbsp butter in a stock pot and sauté the onion until softened, but not browned, about 5 minutes. Put the onions, jalapeños, cilantro, salt, pepper, and 1 cup of chicken stock in a blender. Puree until smooth.

Melt the last of the butter in a pot; add flour to make a paste or roux. Stir for a minute, not browning the flour. Slowly add the remaining chicken stock and the cream, stirring or whisking constantly until the mixture is smooth and thick. Add the pureed pepper mix to the pot and stir to combine. Bring to boil and turn down heat and gently simmer for 5 minutes.

Turn off the heat and stir in the cheese. Adjust seasoning as desired. Add a squeeze of lime.

Jalapeño Beer Bread

Ingredients

- 3 cups flour
- 1 Tbsp baking powder
- 1 tsp salt
- 3 Tbsp sugar
- ½ cup butter, melted and slightly cooled, divided use
- 2 jalapeños, seeded and minced
- 3 cloves garlic, minced
- 12-ounce bottle dark beer

Directions

In a large mixing bowl, whisk together the flour, baking powder, salt, and sugar. Add in ¼ cup melted butter, jalapeño, garlic, and beer mixing until just combined. Pour the batter into the prepared loaf pan and pour the remaining ¼ cup butter over the top. Bake for 50 to 60 minutes.