



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Jalapeño Hot Sauce

Ingredients

- 5 jalapeños
- 4 cloves garlic
- 1 medium white onion quartered
- 1 Tbsp oil
- 1 cup water
- 2 tsp salt
- 2 Tbsp tarragon vinegar or any white vinegar

Directions

Preheat your oven to 350F. Line a baking sheet with parchment paper. Set aside.

Place the jalapeños, garlic, and onion in a mixing bowl with the oil. Mix the vegetables to coat. Transfer the vegetables to the baking sheet and bake for 15 minutes. Remove the tray from the oven and allow the vegetables to cool slightly.

Remove the stems from the jalapeños then place all the vegetables and water salt, and tarragon vinegar in a food processor, blending until smooth.