

# ROASTED PEPPER HOT SAUCE

**YIELD:** Makes 16oz (96 tsp servings)

**Chef Sam Icklan**

This recipe is a simple way to bring a personalized touch to your school meal program. You can change up the types of hot peppers and vinegar you use to really make this your own. Does your school have a school garden? Ask the kids to grow the peppers for you or see if you can source them locally. A little goes a long way with this, so start with a small batch and see how it goes. A note of caution, be sure to wear gloves when handling the peppers. Removing the seeds will help take away some of the heat, but hot pepper burns can be very painful, so be careful! This sauce will keep for up to a week in the fridge.

## INGREDIENTS

- 1 pound jalapeño peppers
- 1 TBSP vegetable oil
- 1 medium onion, medium dice
- 5 cloves fresh garlic, roughly chopped
- 8 oz. tomato puree
- ¼ cup red wine vinegar
- 1 tsp lemon juice
- ½ tsp salt

## DIRECTIONS

1. Preheat oven to 400°F. Slice the jalapeño peppers in half lengthwise and remove the stems and seeds. Place them on a lightly oiled sheet pan and bake for 20 minutes or until the skins blister.
2. Remove from oven and cover with aluminum foil and allow the peppers to steam. Once they are cooled, peel off the skins and discard.
3. In a pan set over medium heat, heat the oil and add onion and garlic and cook until onions begin to soften, about 5 minutes. Add tomato puree, red wine vinegar, lemon juice and salt and cook until heated through, about 3 minutes.
4. Add all ingredients to food processor and process until smooth.
5. Allow sauce to cool and transfer to squeeze bottles to serve. Store under refrigeration for up to one week.

## RECIPE NOTES - ROASTED PEPPER HOT SAUCE

Nutritional information per serving\*: 4 calories; 0.016 g sat. fat; 19 mg sodium; 0.6 g carbohydrate

*\* nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*