

# Jalapeno Chilli Sauce

(makes 3 cups)



## Ingredients

- 2 teaspoons vegetable oil
- 35 jalapeno chillies (seeds intact if you like it hot!)
- 1 large brown onion, finely chopped
- 6 cloves garlic, roughly chopped
- 1 teaspoon dried coriander leaves or 3 teaspoons fresh coriander leaves
- 1 teaspoon ground cumin
- 1 teaspoon sugar
- 1 teaspoon sea salt flakes
- 3 cups water
- Juice of one juicy lime, otherwise juice of two limes
- 1 cup apple cider vinegar



## Method

1. Heat the oil in a medium heavy based saucepan over a medium-high heat. Add the chillies, onion, garlic, coriander leaves, cumin, sugar and salt. Saute for about 5 minutes until everything is lovely and fragrant.
2. Add the water and the lime juice and cook for about 20 minutes, stirring often. Then remove from the heat and allow to cool a little.
3. Transfer the mixture to a food processor and, with the motor running, add the vinegar. Pour the sauce into hot sterilised jars and tightly seal the lids.

## Cook's Note

The sauce will keep for 6 months in a dark cool place when it remains sealed. Once the jar is opened and the seal is broken, it must be stored in the fridge.