



Cocktel Sauce

Prep Time: 5 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

- 96 oz. Tomatoes , fire roasted
- 8 each Jalapeño , fresh , whole
- 4 oz. Hot Sauce
- 12 oz. Lime Juice , fresh
- 3 Tbsp. Worcestershire Sauce
- 5 1/2 Tbsp. Garlic Paste
- 4 oz. Cilantro , minced

Directions:

1. Char the jalapenos over an open flame. Once cooled, remove seeds and stems.
2. Add all ingredients to a food processor and blend until almost smooth. Reserve refrigerated.