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. Worchestershire 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.