



Apricot Habanero Sauce

Serves 8

Ingredients:

- 1 1/4 lbs. Apricot Preserves
- 2 Habanero Chiles , chopped, seeded
- 4 Tbsp. White Wine Vinegar
- 2 Tbsp. Lemon Juice , fresh
- 2 Tbsp. Cornstarch
- 4 oz. fresh Cilantro Leaves (garnish)

Directions:

1. In medium heavy pan, add apricot preserves, chopped habaneros, wine vinegar, and lemon juice. Bring to a boil. In a small bowl, dissolve the cornstarch in the water and add to pan. Stir solution and simmer on medium for 5 more minutes.
2. Place sauce in a food processor and blend until smooth. Serve with the shrimp and garnish with fresh cilantro leaves.