



DAD'S GREEN DRAGON BREATH HOT SAUCE

I learned to make hot sauce from my amazing friend Maria (we worked together in Antarctica, but that's another story). She grew up near Puerto Vallarta, Mexico, and is the queen of simple, delicious cooking. This recipe is one I invented with my dad. We make this hot sauce together every year, with creative variations for each batch.

This is a beautiful, vibrant green, smoky, fruity hot sauce that hits all my hot sauce rules: fruity, vegetal, smoky, a teeny bit sweet, and sour. And you can make this from start to finish in less than 1 hour! I love to eat this hot sauce with eggs, or drizzled on fish tacos. Truth: I put this shit on everything.

This recipe calls for two types of common peppers: habanero and jalapeno. But feel free to experiment with other pepper varieties! Try to keep them green! During this crazy time, I encourage you to get creative with what you have and get safely acquire. I will be clear about what you must include and what and where you can swap.

Note: habanero peppers are extremely *HOT*, so please be careful. Always use latex gloves—or dish gloves or even a plastic bag over your hands—when handling any hot peppers. Do not forget Laena's cautionary tale from class. These babies can BURN!! This recipe makes 12 (2oz) bottles of hot sauce, or 1 $\frac{3}{4}$ full quart jar, or two 12 oz jars, whatever you have around! You can re-use old jars for this recipe.

INGREDIENTS

6 large tomatillos (these are really important for the flavor, but you could substitute regular sweet green peppers *if you must in this pandemic*)
1 big onion, halved
6 green habanero peppers (its fine if you have to use red or orange, but green is ideal for your final color)
10 green jalapeno hot peppers
1 apple, peeled and quartered
1 cup frozen pineapple (you can substitute fresh or canned but make sure it is unsweetened! You can also just use a cup of chopped apples if you can't get pineapple)

10 cloves of garlic
1 *big* bunch fresh cilantro, torn up with your hands, stems included (about 3 or 4 cups)
6 fresh kiwis, peeled (you can substitute frozen or fresh pineapple, or frozen or fresh mango)
6 tablespoons lime juice (juice from about 6 limes, bottled is fine)
2 cups apple cider vinegar (you can substitute any vinegar, even white (yuck) if you have to—you can also swap 1/2 cup rum or bourbon for 1 cup of the vinegar—keep it to a 2-cup liquid ratio)
3 tablespoons salt

DIRECTIONS

1. Turn the oven on to 450, and on a sheet tray, lay out the first 6 ingredients (lefthand column): tomatillos, onion, jalapenos, habaneros, apple, pineapple and roast for about 20 minutes, then crank the oven to broil, and broil on *high* for 10 minutes or until they're all slightly blistered and soft, turning halfway through.
2. Transfer contents to a blender and add the rest of the ingredients: cilantro, jalapeno, kiwi, lime juice, vinegar, garlic, salt and pulse until desired texture is reached.
3. Too thick? You can add a bit of water, adding 1 tablespoon at a time, if it's too thick. Do not exceed 4 tablespoons of water. Still too thick? You can add 1 or 2 tablespoons of vinegar. Taste it! Add more salt if needed.
4. Fill bottles or jars with a funnel and cap.
5. Let cool to room temperature and refrigerate. Hot sauce should last at least 1 year in the fridge. How do you know if it has gone bad? It will get moldy.