



DAVID'S YELLOW MANGO MAGIC HOT SAUCE

David and I have a long history of hot sauce mind-melds. This is a recipe that he invented as a yellow mangoey variation of my Dad's Green Dragon Breath hot sauce.

This is a beautiful, yellow, smoky, fruity hot sauce that hits all the hot sauce sweet spots: fruity, vegetal, smoky, tropical fruit-sweet, tart and sour. And you can make this from start to finish in less than 1 hour! David has taste tested this with a chicken banmi and says A+. Truth: you can 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 yellow or orange! 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 6 (2oz) bottles of hot sauce, or one 12 oz jar, whatever you have around! You can re-use old jars for this recipe.

INGREDIENTS

2 tomatillos (these are really important for the flavor, but you could substitute regular sweet yellow peppers *if you must in this pandemic*)

1 small onion or half a big one, halved (you can swap for scallions, or ramps if you're being fancy)

4 habanero peppers, yellow or orange

6 jalapeno peppers, green or orange

1/2 cup pineapple (you can substitute frozen or canned but make sure it is unsweetened!)

5 cloves of garlic

1/4 cup (a *small* handful) fresh cilantro, torn up with your hands, stems included

3 fresh juicy mangoes, peeled, pitted and chopped (you can substitute frozen)

4 tablespoons lime juice (juice from about 6 limes, bottled is fine)

1 cup white wine or apple cider vinegar (you can substitute any vinegar, even white (yuck) if you have to—

1/4 cup mezcal

2 tablespoons salt

DIRECTIONS

1. Turn the oven on to 450, and on a sheet tray, lay out the first 5 ingredients (lefthand column): tomatillos, onion, jalapenos, habaneros, 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, and tomatillos are bursting, turning halfway through.
2. Transfer contents to a blender and add the rest of the ingredients: cilantro, mango, lime juice, vinegar, garlic, mezcal, 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.