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# Creamy Jalapeno Sauce

*Rhoda Boone*

*www.epicurious.com*

Preparation Time: 15 minutes

Start to Finish Time: 15 minutes

**5 to 6 jalapenos, stemmed, seeded and coarsely chopped**

**4 cloves garlic, peeled**

**5 tablespoons fresh lime juice**

**1 teaspoon Kosher salt**

**1/2 cup neutral vegetable oil (such as grapeseed)**

**3/4 cup (packed) fresh cilantro leaves with tender stems**

In a blender or food processor, pulse the jalapenos, garlic, lime juice and salt until puree'd.

With the motor running, slowly drizzle in the oil until a thick sauce forms. Add the cilantro and pulse a few times until chopped and incorporated.

Taste and add more jalapenos, if necessary.

(The sauce can be made up to three days in advance and refrigerated.)

Yield: 1 1/4 cups

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 60 Calories; 1g Fat (6.4% calories from fat); 2g Protein; 15g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1884mg Sodium. Exchanges: 1 1/2 Vegetable; 1/2 Fruit; 0 Fat.*