

Shasha Sauce

Amount	Measure	Ingredient - Preparation Method
12		hot banana peppers from a jar, tops removed and chopped
4	cloves	garlic
1	cup	yellow mustard
1	cup	white wine vinegar
1/2	cup	sugar
2	tablespoons	all-purpose flour

In a food processor, puree the peppers, garlic, mustard, and vinegar.

Pour the puree into a nonreactive saucepan, then add the sugar and bring it to a boil over high heat. Lower the heat and simmer for 30 minutes.

In a small bowl, mix the flour and 1/2 cup water to make a smooth paste. Whisk into pepper mixture and continue to simmer for 20 minutes, stirring regularly until it becomes thick. Let cool, then pour into glass jar.

Yield: "3 cups"