



## Onion Hot Sauce

 Many servings  10 minutes

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### INGREDIENTS

- 1 Habenero
- 1/2 teaspoon salt
- 4 Tablespoons water
- 1 small onion, chopped
- 1 lime
- 1 Tablespoon chopped Culantro (or Cilantro)

### DIRECTIONS

1. Lightly roast the habenero over a flame (BBQ or gas stove)
2. Mash the habenero with a mortar and pestle
3. Add salt and the water to the habenero, 1 Tablespoon at a time, while continuing to mash
4. Add the chopped onion
5. Squeeze the lime into the mixture.
6. Add the Culantro (Cilantro) and mix.

That's it! Spoon it over literally anything that you want to add a little more kick to. Beans, Soup, Stews, Pizza, and more.....

If you don't use it right away, it can keep in a sealed jar for up to 5 days in the frig.

TIP: Use a bamboo skewer to hold the habenero while lightly roasting it.

