

Pura Vida Hot Sauce

Ingredients. 1 Diced onion, 2 Dried habanero chillis. 2 tps smoked paprika. 1 can of chopped plum tomatoes. 80ml of distilling vinegar. 1.5 tps of salt. A splash of oil

Method.

Add onion and leave to sweat in the oil. Lower heat and add the habaneros and leave with the lid on, stirring often, until they have become more hydrated.

Add smoked paprika and salt. Add the vinegar and leave to cook for a few minutes. Add Tomatoes and bring to boil.

Let cool, then blend.

Enjoy (brilliant with eggs) and it will keep in the fridge for a couple of weeks.

Thanks to Pura Vida and see you for a Fajita in 2021!