

# Green Hot Sauce (raw, vegan, free of wheat/gluten/soy/refined-sugar)

**Makes: 1 1/3 cups**

*When hot peppers are in season at the end of the summer and you want to prepare a quick spicy sauce to drizzle over your veggies, rice, main dishes or simply use it as dipping sauce or a marinade for your portobello mushrooms and so on, you will love the electrifying flavor from this aromatic blend of jalapeño, cilantro, scallion, garlic, lime and cumin.*

## Ingredients:

- 4 medium size **jalapeños** (Serrano or a combination of any peppers), seeded and rough chopped. For a super duper hot sauce, keep the seeds in maybe for one or two for a milder taste.
- 1/2 bunch **cilantro**, cleaned, stemmed and rough chopped (about 1/2 cup / 15g)
- 1/2 bunch **scallions** (green onions), cleaned, trimmed and rough chopped (use both white and green part, about 1/2 cup / 30g).
- 2 **garlic** cloves, peeled and rough chopped
- 1/2 teaspoon **cumin** powder
- 1/4 teaspoon **smoked paprika** powder, optional
- 1/2 to 3/4 teaspoon coarse sea **salt** (or 1/2 teaspoon Himalayan pink fine rock salt)
- 1/2 teaspoon freshly ground **black pepper**
- 1/4 cup / 60ml lime juice
- 2 to 4 Tablespoons cold-pressed unfiltered **extra virgin olive oil**

## Directions:

Place jalapeños, cilantro, scallions, garlic, cumin, smoked paprika, salt and pepper in a food processor or blender and pulse several times to chop finely. With the machine still running, add the lime juice and oil through the feed tube and purée into a bright green paste. Taste and adjust seasoning to your liking. Pour in a bowl or jar to use it as aromatic spicy sauce with your favorite vegetables, steamed sweet potatoes, rice, favorite dishes, dipping sauce and more. Keep refrigerated up to 1 week in a sealed glass container or freeze in ice-cube tray for later use.

If you wish to use it as a marinade make sure to choose an unrefined cooking oil with high smoke point suitable for high temperature cooking. Pour green hot sauce over your kebabs and let them sit for about 30 minutes rotating them often to distribute the marinade evenly. Make a double batch to give it away to your hostess or guests!