OverlandChef

JALAPENO EMULSION

INGREDIENTS	AMOUNT	UNITS
Olive Oil	1	Tablespoon
Sliced Onions	3/4	cup
Garlic, Minced	1	Tablespoon
Jalapeno, Roasted, Peeled & Seeded	1	cup
White Wine	1/3	cup
Heavy Cream	2 1/2	cups
Lime Juice	4	Tablespoons
Cilantro Leaves	1/2	cup
Kosher Salt	1 1/2	teaspoons

PREP TIME

45 Minutes

ALLERGY

ALLIUM
DAIRY

CONTAINER

PHOTO

EQUIPMENT

Knife, Cutting Board, Measuring Cups & Spoons, Sauce Pot, Wooden Spoon, Whisk, Blender, Strainer

YIELD:	Portions:	Gr:	Vol: 1 qt	SHELF LIFE:	7 Days	LINE LIFE:	

PROCEDURE

1. Char jalapenos over an open flame or roast in an oven. Remove the stems, seeds and skin.

2. Place a sauce pot over medium heat and add the olive oil.

3. Add in the onions and garlic and saute for about 5 minutes, or until the onions are transluscent and not browned.

4. Next add in the roasted, peeled and seeded jalapenos and continue to saute for a few minutes longer.

5. Pour in the white wine and bring it to a simmer. Reduce by half before adding in the heavy cream.

6. Bring to a low simmer and allow to cook for an additional 15 minutes.

7. Transfer the contents from the sauce pot into a blender and puree on low, gradually increasing speed to high. Add the cilantro, all of the lime juice and salt and puree to a smooth consistency.

8. Pour the sauce through a strainer to remove any stringy bits. Serve Warm.

Tip: Make this sauce ahead of time at home. Pack it in small storage containers and bring it along with you. Just reheat on a camp stove or over a fire.