

Corn-Free Taco Sauce

Ingredients:

6 oz Can Tomato paste
3 c Water
2 teaspoons Cayenne pepper¹
1 1/2 Tablespoons Ancho powder²
1 Tablespoon Salt
1 Tablespoon Potato Starch or Rice flour
1/4 cup vinegar
1 Tablespoon Minced dried onion³
2 Tablespoons Canned jalapeno slices⁴

Instructions

Wisk together the tomato paste with the water in a saucepan over medium heat until smooth. Add the cayenne pepper, chili powder, salt, cornstarch, vinegar, and dried onion and stir.

Chop the jalapeno slices very fine. Add them to the mixture.

Heat the mixture to a boil. Continue to stir until the sauce thickens slightly, then remove from the heat. Let the sauce stand until cool, and then put in a tightly sealed container and refrigerate. I freeze most of mine in ice cube trays then transfer them to zip-lock bags. Makes 3 1/2 Cups.

Notes:

¹This really boosts the heat, start with 1 teaspoon or less and add more to your taste. Taste as you start the boiling process.

²We either purchase this at Penzeys.com or make our own by purchasing the whole ancho peppers. We let them dry out a little then we remove the seeds and the stems before we grind them up in our coffee grinder we use exclusively to grind spices. Substitute Chili Seasoning like Williams Chili Seasoning.

³You can get Minced dried onions at Penzeys.com or use 2 Tablespoons very finely diced fresh onions.

⁴These are just canned nacho slices, or you can buy diced pickled jalapeno peppers.

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