

Datil Pepper Hot Sauce

It's easy to double or triple this recipe and adjust the spiciness to individual tastes. The sauce also makes a wonderful companion to grilled fish, poultry, and meat.

1/2 cup olive oil
4 large tomatoes, cored and chopped
2 medium-size sweet onions such as Vidalia
or Maui, finely chopped
2 whole datil chiles, stemmed
1 cup water
2 teaspoons minced fresh oregano
1 teaspoon kosher salt
1 teaspoon freshly ground black pepper

In a medium saucepan, heat the oil over medium heat. Add the tomatoes, onions, and chiles and cook, stirring occasionally, about 6 minutes, until the vegetables are soft. Stir in the water, oregano, salt, and pepper. Bring to a simmer and cook over low heat, stirring occasionally, about 2 hours, until thick. Store covered in the refrigerator.

Makes about 2 cups

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