



Dax and Jason

Bobby's Hot Sauce

Bobby Collins

1 (28 oz.) can whole tomatoes
*(I strongly prefer the Muir
Glenn Organic Fire
Roasted)*

½ purple onion, chopped

½ white onion, chopped

3 jalapeño peppers*, chopped

¾ green bell pepper, chopped

1 tsp. chipotle-flavored

Tabasco sauce

3-4 cloves garlic, to taste

1 tsp. fresh lime juice

1 Tbsp. vegetable oil

1 Tbsp. salt

Cilantro – as much as you want

*(I "guess" I probably use
the equivalent of a
tablespoon)*

Pace chipotle hot sauce

*(optional) – I have started
adding about ¼ to ⅓ cup
(dry measuring cup)*

*Cut out some of the ribbing and seeds if you want to make it less "hot". If you want it extra hot, add 1 Serrano pepper.

Enjoy!!!

Add above ingredients to food processor and blend to desired chunkiness.