



Menu du Jour

27 Jan 06

Agent Orange Habanero Sauce
Pickled Habaneros

Agent Orange Habanero Sauce

This is a seriously hot sauce; use it with caution. Keep away from pets, open flames, unsupervised children, drunks, and scoundrels. To preserve the unique fruity flavor of the chiles, the habaneros are not cooked. When handling habaneros use food-safe gloves and thoroughly wash knives, cutting boards, and utensils with hot soapy water.

2 large carrots (1 1/2 cups peeled & chopped)
1/2 medium red onion (1 cup peeled & chopped)
1 1/2 cups white vinegar
1/2 cup water
6 cloves garlic (2 tablespoons minced)
1/4 cup fresh lime juice
1 tablespoon coarse kosher salt
1 teaspoon freshly ground black pepper
1/4 cup coarse grain or Creole mustard
12 to 14 habanero chiles, seeds and stems removed (3/4 cup minced)

Combine the carrots, onion, vinegar, water, garlic, lime juice, salt, pepper, and mustard in a medium saucepan. Bring to a simmer over medium heat and cook, stirring occasionally, for 10 to 15 minutes or until the carrots are soft. Remove from heat.

Use an immersion blender or food processor to purée the mixture. Add the habaneros and continue to purée until smooth. Pour into sterilized jars or bottles and process in a hot water bath for 15 minutes.

Yield: About 2 3/4 cups

Chef's note: This sauce will last longer than most nuclear waste!



Pickled Habaneros

It is important that the vinegar ratio not be altered to avoid any potential bacterial growth.

20 to 30 habanero chiles, stems removed
3 cups white vinegar
3 cups water
2 teaspoons coarse kosher salt
3 Mason-type (1-pint) canning jars, sterilized

Select habaneros that are fresh, firm, and free of blemishes. Wash in a mild bleach solution (1 teaspoon household bleach to 2 quarts of warm water) and allow to dry overnight.

Wearing food-safe gloves and using a sharp paring knife, cut two slits in the top of each chile. Tightly pack the chiles into the sterilized jars.

In a medium saucepan, combine the vinegar, water, and salt. Bring to a boil and pour over the chiles. Seal the jars and store in a cool, dark place for at least 4 weeks before serving.



Cooking & Presentation



Pickled Habaneros & Agent Orange Sauce