

TRINIDAD PEPPER SAUCE

Ingredients

8 ounces Cowhorn or Anaheim Pepper, about 4 each

4 ounces mixed Hot Peppers, what ever heat you can stand!

2 Bell Peppers, one Red & one Yellow if possible

1 Cup finely chopped Yellow Onion

2 Tablespoons minced Garlic

3 Tablespoons Dijon Mustard

¼ Cup Apple Cider Vinegar

4 Cups chopped Cantaloupe, about ½ peeled & de-seeded

1 teaspoon Salt

Directions

Slice all Peppers and remove the seeds from Hot Peppers if you don't want the extra heat.

Cook Onions and Peppers over medium heat for about 10 minutes- there should be no color.

Add Garlic and increase the heat to medium-high.

Pour in Vinegar, Mustard, cantaloupe and Salt.

When simmering, reduce heat to medium and cook for about 20 minutes.

Use a potato masher to break up the pieces of Melon after it has softened.

Check seasoning.

Fabulous served over Jerk Chicken, Black Beans & Rice!