



Rhubarb & Plum Hot Sauce



Makes 2.5 Litres

During the festival we offer this slightly smoky, hot, sweet and sour sauce as a condiment for each meal.

Ingredients:

10 cups of fresh rhubarb from your garden

3 cups (about 5 plums) ripe red plums

½ cup red wine vinegar

8 large peeled garlic cloves

3 fresh, whole jalapeño peppers

4½ tbsp chipotle dried pepper

4½ tbsp serrano dried pepper

1 cup brown sugar

6 tbsp coriander seeds (ground)

1 tbsp cayenne pepper

1 tbsp salt

1-3 tbsp water

Instructions:

Wash and trim the fresh rhubarb. Chop in about ¾ inch size.

Wash and remove the pits of the plums.

Wash and chop the jalapeño peppers.

In a large pot, slowly bring all the ingredients to a boil.

Simmer for about 45 minutes, process with immersion blender until smooth.

Taste and adjust seasoning. You might need to add a little water depending on how ripe the fruits are.

Cool and store in glass jars, keep refrigerated for a maximum of 3 weeks, or longer when sterilized. It can also be frozen.

Note: The dried chipotle and serrano peppers can be sourced in most Latin grocery stores or a bulk spice store.

