

Dan's Summer Sauce



Habanero Sauce

- 3 Plum tomatoes
- 1 Fresh habanero chilies (1 to 3)
- 2 Garlic cloves unpeeled
- 1/4 cup Water
- Juice of one orange
- Juice of one grapefruit
- Salt to taste
- Freshly-ground black pepper to taste

Heat cast iron skillet over medium-low heat. Add tomatoes, chilies and garlic. Pan roast until tender and brown on all sides, turning frequently, about 20 minutes. Transfer tomatoes to blender. Remove seeds and stems from chilies; add chilies to blender. Peel garlic and add to blender. Add water, orange juice and grapefruit juice. Puree until smooth. Transfer to medium bowl. Season to taste with salt and pepper. Serve at room temperature.

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