

Betty's Perky Picante Sauce



Uploaded on 14 May 2011

In this video, Betty demonstrates how to make Perky Picante Sauce. This is a quick and easy sauce that can be used as a dip for tortilla chips or as a sauce for meats and Tex-Mex entrees.

Ingredients:

- ½ cup finely chopped onion
- ¼ cup finely chopped green bell pepper
- 1 medium clove garlic, minced
- 1 tablespoon extra virgin olive oil
- ½ cup fresh tomato, peeled and chopped
- 1 ½ tablespoons chopped pickled jalapeno pepper
- ¼ teaspoon dried oregano
- ¼ teaspoon dried ground cumin
- 1/8 teaspoon salt
- 1 ½ tablespoons white vinegar
- 8-oz. can tomato sauce

Saute ½ cup chopped onion, ¼ cup chopped green pepper, and 1 minced garlic clove in 1 tablespoon heated olive oil, until vegetables are tender. Combine sautéed vegetables, ½ cup chopped tomato, 1 ½ tablespoons chopped pickled jalapeno pepper, ¼ teaspoon dried oregano, ¼ teaspoon dried cumin, 1/8 teaspoon salt, and 1 ½ teaspoon white vinegar in container of an electric blender. Process for a few seconds, until smooth, but still showing bits of the individual ingredients. Add an 8-oz. can of tomato sauce, and pulse or stir well. Pour into a serving bowl and serve immediately. (You may cover and chill the sauce to serve it cold; also, you may heat it in a small pot, if you prefer to serve it hot. It is very versatile!) I hope you enjoy this Perky Picante Sauce! --Betty ☐