



Santa Clara Picante

Yields: About 1 cup

Ingredients

- 1 cup of your preferred mayonnaise (store-bought or homemade)
- 5 or less fresh green or red chiltepe peppers (use fewer for less heat). Note: I have used jalapeno peppers with or without seeds, depending on my whim, in the USA
- 1 small clove of garlic, minced
- 2 teaspoons of fresh lime juice
- ¼ cup loosely packed fresh cilantro (optional for some, necessary for me)
- Salt to taste

Instructions

Stem the chiltepe peppers. While it's not necessary to remove the seeds from the tiny peppers, you can do so for a slightly milder sauce. I use gloves so my fingers do not burn

In a food processor or blender, combine the fresh chiltepe peppers, minced garlic, lime juice, and cilantro (if using). Pulse a few times until the peppers and herbs are finely chopped.

Add the mayonnaise to the food processor and blend until the mixture is smooth and evenly combined.

Taste the mayonnaise and add salt if needed. For extra heat, add another chiltepe pepper and blend again. For more tang, add a bit more lime juice.

Refrigerate for 30 min at least and store for up to a week.