SRIRACHA





ITEM	QUANTITY	ITEM	QUANTITY
Fresh Red Jalapeno Peppers	½ Lb.	Walden Farms or Ideal Protein	3 Tbsp.
Garlic Cloves, Peeled and Smashed	8	Pancake Syrup	
Apple Cider Vinegar	1⁄3 Cup	Fish Sauce (No Sugar)	2 Tbsp.
Tomato Paste	3 Tbsp.	Salt	½ Tsp.



- Wash the red jalapeño peppers and roughly chop them.
- For a deeper flavor, pour the blended mixture into a small saucepan and bring it to a simmer over medium heat. Stir occasionally and let it cook for about 5 minutes.
- Remove the saucepan from the heat and let the sauce cool to room temperature.
- Transfer the sauce to a jar and refrigerate for at least an hour to let the flavors blend.
- F Serve as a spicy condiment or side dish. Enjoy!