



Seasonal Creamy Jalapeno Salsa

Courtesy of Freebirds World Burrito | Austin, Texas

Ingredients:

- 1 lb. jalapenos
- 2 cups water
- ½ cup chopped garlic
- 1 cup cilantro
- 1 cup oil
- 3 tsp. Kosher salt
- ½ cup water – reserved from the cooking liquid

Directions:

1. Place the jalapenos in the 1 pint of water and place on the burner and bring to a boil. Once the jalapenos are boiling, lower the heat to a simmer. Cook the jalapenos at a medium simmer for approximately 5 minutes.
2. Once the jalapenos have completed the cooking time, remove ½ cup of the cooking liquid and reserve for later use.
3. Next add the cooked jalapenos, chopped garlic, cilantro, salt and the reserved cooking liquid to your blender.
4. Turn the blender to medium to high speed and blend for approximately 30 seconds.
5. While the blender is still on, slowly drizzle in the 1 cup of oil to create a thick creamy consistency.
6. Remove the creamy jalapeno from the blender and place in the refrigerator. Once the salsa is cool, it is ready to eat. Enjoy!