



REAL TEXAS RECIPES

Real Texas Fresh Cha Cha Sauce

Ingredients

- 1/2 pound fresh Jalapeños, seeded and chopped
- 2 fresh Garlic Cloves
- 1 teaspoon Kosher Salt
- 1 cup White Vinegar
- 2 tablespoons Palm Sugar



Cut off the top, remove seeds and chop the Jalapeños very coarsely.

Place Jalapeños in a saucepan.



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Add garlic cloves, kosher salt, and palm sugar. Palm sugar is made from the sap of a palm tree. In this case, it is made from the coconut palm tree, and is very delicious. Add the white vinegar.



At high heat, bring this to a rapid boil. Then turn it down just a bit and boil it rapidly for 5 minutes.



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Put the Jalapeño mixture in a bowl and let it cool down to room temperature.



Put the Jalapeño mixture in a food processor. Process it for 5 minutes. It should be a very thick puree.



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After I start pureeing it, I noticed it that it's a little bit dry.



Add some water and puree it for 5 minutes.



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Pour the mixture into a wire mesh strainer. Strain the Cha Cha Sauce into a cup. As you strain it through the mesh, the pulp will be in the strainer and the Cha Cha Sauce will be in the cup.



Discard the pulp.



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Refrigerate the Cha Cha Sauce overnight.



From my Real Texas kitchen, this is my Real Texas Cha cha Sauce.