



# KICKER SAUCE

- 1 12oz. jar of sliced Jalapeño Peppers (drain half of the liquid)
- 1 15oz. can of tomato sauce
- 4 to 5 Cloves Garlic (minced)
- 1/2 regular sized Sweet Onion cut into 4 pieces
- 1/3 cup White Vinegar
- 1/4 tsp Salt
- 1/2 tsp Black Pepper
- 1/4 tsp Cumin
- 1/2 tsp Chili Powder
- 3 to 4 T spoons of dried Oregano

Place Jalapeño Peppers, Garlic, Onions into a food processor and puree.  
Add White Vinegar, Salt, Black Pepper, Cumin, Chili Powder and dried Oregano and continue to puree. (Approximately 20 to 30 seconds on high speed)

Place into quart jar and refrigerate.