

THAI HOT SAUCE SOULAMENTE STYLE

Makes About ½ Pint

Ingredients

Juice of 2 Limes

1/8 cup Sugar, Palm Sugar or Honey

1 tsp Red Sea Salt

3 tsp **CHILES SOULAMENTE** +/- to taste

1 Fresh Thai or Serrano Chile Pepper

Blend all ingredients together on low speed until well mixed and refrigerate for 2 hours to allow flavors to blend.

Makes about ½ pint, keeps for weeks refrigerated.