Creamy Jalapeño Sauce

Ingredients:

- 1-1.5 lbs jalapeños
- 2-3 cloves garlic, peeled (optional)
- 1/3-1/2 cup avocado oil

Directions:

1. Turn your oven broiler to the highest setting.
2. Rinse your jalapeños in cold water, then pat completely try. Place onto a baking tray and cover lightly with oil.
3. Place the pan under the broiler and roast until blackened (6-8 minutes). Remove the pan, flip the jalapeños over, and roast on the remaining side (4-5 minutes). Remove the pan from the broiler and add to a metal bowl, covering with plastic wrap. Allow to cool to room temperature, about 30 minutes.
4. Remove the jalapeños from the bowl and peel the burnt outer layer off (rubbing with a paper towel is useful for this), then add to a blender with the garlic (if using).
5. Blend on high until smooth (sometimes a splash of water is needed at the beginning to loosen things up), slowly adding the oil until the sauce becomes thick and creamy. Pour into a container and store in the fridge.

Note: This can be very mild or very spicy, it depends on the jalapeños. Proceed with caution, since the sauce is about 90% peppers.

Note 2: If you're an insane person, you can make this with habaneros instead of jalapeños... it's much spicier but it hurts so good!

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