

Habanero Gold Sauce

1 1/2 cups carrots, chopped
1 onion, chopped
1 1/2 cups white vinegar
1/4 cup lime juice
3 garlic cloves, minced
2 teaspoons salt
10/12 habanero peppers, stemmed and chopped
2 cups water

Combine all ingredients except habanero peppers, bring to boil and simmer about 15 minutes stirring frequently. Add chopped habaneros and cook an additional 5 minutes. Puree. WB 30 min 1/2 in headspace.

Makes about 5-6 cups