

Quick Freezer Taco Cooking Sauce

When my cherry or grape tomatoes are yielding just a few a day I like to make this recipe. Its pretty quick and makes an awesome cooking sauce

- 2 Cups of cherry tomatoes
- 2 Tbsp. of cilantro
- 1 Jalapeno or serrano pepper
- 1 Tsp of celery salt
- 1 Tbsp of garlic powder
- 1 Tbsp of cumin
- 1 Tbsp of chili powder or more to taste
- 1 Tsp of cocoa powder
- 1/2 cup of water
- Juice of 1 lime

Blend all ingredients in blender. Heat on stove to a boil, simmer 15 minutes. Allow to cool. Blend in blender again and simmer for 10 more minutes. You are looking for the consistency of a thick tomatoe sauce. Allow to cool and vacuum seal

To use, use it as a sauce to mix in with your meat after its browned.