Ramona's BASIL GARDEN

Thai Basil Picante Sauce

Ingredients

2 – 3 pounds Roma Tomatoes
2 Pablano Peppers
3 Jalapeno Peppers
2 Banana Peppers
1 large Texas Sweet Onion, chopped
2 cloves Garlic, minced
3 tablespoons Red Wine Vinegar
2 tablespoons fresh Thai Basil, chopped
1 teaspoon Kosher Salt



Dicing the tomatoes

Tomatoes cost between $1.19 to $1.29 lb, however, I save money by buying the tomatoes on a sale and can purchase between $.49 - $.69 lb. I plan my Picante Sauce cooking around Roma Tomato sales! I always choose Roma Tomatoes they are best for making Picante Sauce.



Don’t waste anything when slicing tomatoes, even the top end of the tomato can be used.



Slice approximately 1/4 thick and the other end of the tomato can also be used.



Chop the slices into small chunks and then put them in a large soup pot.



Roasting the Peppers

You can use a single type of pepper or different kinds of peppers to make the Picante Sauce. In this case, I'm using poblano, jalapenos, and banana peppers. Rinse the peppers with cool water and put them on a broiler pan.



Place the boiler pan in the oven and roast at high broil. When the peppers cook and start to burn, start turning them over and do this constantly until they are roasted on all sides.



Once the peppers are roasted, place them on a wet paper towel, and put into a zip lock bag and seal. Allow them to sweat in a plastic bag for about 15 minutes.



Peel the skin from the pepper; make sure that the pepper is neither too hot, nor too cold. This will help us to peel the skin very easily from the peppers. And don't rinse with water, this will was away the oils and the flavor!



Open the pepper, take the seeds out.



Slice the peppers, and then chop them. Put the chopped peppers in a bowl to use later when putting it all together.



Chopping the Onions & Garlic

Slice the onion and chop. The onion should not be chopped too fine. It will add texture to the Picante Sauce and will cook down.



To peel the garlic, chop off the end (the root) place the large part of the knife over the garlic and bang on the flat knife blade. Not too hard, you don't want to smash the garlic. The skin now peels off easily.



Slice the garlic in to thin pieces, and then mince. Place garlic and onion into a bowl and set aside.



Cooking the Ingredients

Cook the tomatoes; you don't have to add any water there is plenty of liquid from the tomatoes themselves.



Add salt, garlic and onions to the tomatoes. Add the peppers.



Add red wine vinegar. Stir all the ingredients. Allow the mixture to come to a boil and turn down.



One the mixture is bubbling, add the Thai Basil. Stir, and cook at a simmering boil. Allow the mixture to cook down for several hours. You want the liquid to cook away, leaving a thick chunky sauce texture. Taste frequently and add more salt if necessary.



Once the Picante Sauce is cooked down and looks chunky. Turn of the stove, cool the sauce and store it in the refrigerator. It will be completely ready in 12 to 24 hours!

I also freeze ziplock bags, thaw it all out and enjoy when I need a Chips and Picante Sauce fix!