

SALSA : CHILE TAMULADO

FIERY HABANERO TABLE SAUCE

The basis of this fiery sauce is the *habanero* – considered to be the world’s hottest chile. It ranks an impressive 250,000 to 350,000 Scoville Heat Units, making it the king of chiles. In recent years, new habanero hybrids have achieved even higher marks, such as the Red Savina, coming in at 500,000 units. But putting aside any macho one-upmanship, the habanero grown in Yucatán is searingly hot, as this sauce proves. The habanero is Yucatán’s mascot; no meal is complete without a hefty portion. And it is in Yucatán where more of the chiles are grown, consumed and exported than anywhere in the world. This simple sauce is composed only of chile, sour orange juice and salt, all ground together in a *tamul* – the Mayan word for mortar and pestle.

10-20 SERVINGS

☞ PREPARE THE SALSA ☞

- **10 - 12 green chiles habaneros** (*Substitute: Scotch bonnet chiles*), charred, stems removed
- **1/4 cup (75ml) naranja agria** (*Also known as sour orange or Seville orange. Substitute: 2 parts lime juice, 1 part each orange juice and grapefruit juice*)
- **Pinch sea salt**

STEP 1 PUT ALL INGREDIENTS IN A BLENDER. Cover with lid. Process until liquefied.

CAUTION: when you remove the lid, step away from the blender and keep face turned. A very potent aroma that can cause you to cough will emanate from the blender.

STEP 2 PLACE IN A SMALL SERVING DISH; cover and refrigerate until ready to use. Bring to room temperature before serving.