

Inner Beauty Sauce

(From John Nobert)

12 habanero peppers, (6 if you're scared) roughly chopped.

(De-vein and de-seed prior to chopping—WEAR RUBBER GLOVES)

1 ripe mango, peeled, pitted and mashed (I use 2 lg. Colorado Peaches instead)

1 cup cheap yellow prepared mustard

1/4 cup packed brown sugar (Can increase quite a bit to suit your taste)

1/4 cup white vinegar

1 tablespoon curry powder

1 tablespoon ground cumin

1 tablespoon chili powder

salt and pepper to taste

Mix all ingredients in food processor or blender. Pour into Pint Jars or Old Pint Liquor Jugs.

This sauce will keep, covered and refrigerated, forever and a day.

When finished it should have a sweet, smoky flavor followed by—yes a little heat—It's NOT however even close to as hot as you imagine it will be. It can be used on anything:

PorkLoin/Chops, Hamburgers, Grilled Cheese, Pizza, Steak, Hot Dogs, Roast, Chicken

Breast... you name it.