

Sauce poison

Ingredients:

2 tablespoons Spanish olive oil

1 ea Spanish onion, chopped

2 ea fresh garlic chopped

2 ea fresh shallots chopped

1ea green pepper, sliced

1ea red pepper, sliced

2 ea roma tomato

1 teaspoon Maldon salt,

Pepper mélange to taste

Juice of 1 fresh lime

Method:

In a sauté pan, heat pan add the Spanish olive oil, garlic and shallots, Spanish onion until translucent, Add peppers, and the fresh roma tomato, maldon salt, pepper mélange, and the fresh lime juice bring to a simmer.

Add 1 cups clam juice and bring to a boil. Cook for about 25 minutes to a smooth consistency