

## Raw Sriracha

*Makes 2 – 4 servings*

### Ingredients:

- 1 Red Bell Pepper, stem removed
- 1 Jalapeno
- 1 small Tomato
- 4 Dates
- $\frac{3}{4}$  cup Sundried Tomatoes
- 4 cloves of Garlic
- $\frac{1}{2}$  Lemon, juiced
- 1 TBL Honey
- $\frac{1}{4}$  tea Red Pepper Flakes (adjust to taste)

### Directions:

Combine all ingredients in a food processor and process until well combined. If using sun-dried tomatoes that are very dry soak for 30 minutes prior in cool water. Adjust pepper to reflect desired heat. Stores well in fridge for approximately 5 days.