

Hot Datil Mustard

Ingredients:

- 4 cups yellow mustard
- 4 cups seeded Datil peppers (or any red, ripe, hot chilies)
- 4 cloves elephant garlic, smashed
- 1 sweet onion, chopped
- 1 cup vinegar

Directions:

Place chopped onion, datil peppers and vinegar in food processor with mustard and blend. Pour into a large pot, simmer for 15 minutes. Stir constantly to make sure it does not burn. Pour into jars, process in hot water bath for 10 min.

