



# SPICY HOT TOMATO OIL

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A GO TO APPETIZER MADE FOR DIPPING BREAD

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## SERVINGS: 10

- 1 can of tomato puree
- 2 tsp red hot sauce
- 1 tsp sriracha sauce
- 1/4 cup honey
- 2 cloves garlic
- 1/4 cup olive oil
- 1/2 tsp salt
- 1/4 tsp of crushed red pepper

- 1** Cut up garlic cloves and combine all ingredients in a stock pot.
- 2** Allow all ingredients to simmer for 20-30 minutes.
- 3** Add in more olive oil, hot sauce, sriracha sauce, crushed red pepper flakes, and garlic to your taste.
- 4** Allow to cool and store in fridge. Large mason jars are easy to use.