

# Torrise's Spicy Sauce

A restaurant in NYC, but it was written up on Food52



A spicy sauce that goes with just about everything.

4 ounces cherry peppers, stemmed, B&G hot, (or other pickled hot peppers)

2 ounces roasted red peppers (canned, bottled)

2 ounces tomato, crushed

1/4 cup olive oil

1/4 teaspoon red chili flakes

1/4 teaspoon dried oregano

1/4 teaspoon sugar

Salt to taste

Note: if the cherry peppers aren't HOT, then add Tabasco, Cholula or Sriracha sauce. It needs to be very spicy.

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 16

*This is the house hot sauce at Torrisi and its little sister Parm (New York City), where they mix it with sautéed broccoli rabe and spread it on roast turkey sandwiches. Other places to put it: on eggs, fried, scrambled, fritattaed. On roast pork and potatoes. On stir-fried greens. On banh mi or brisket sandwiches. In soups, stews, and pots of beans. And how about grilled fish and roast chicken?*

1. Combine all ingredients in a food processor or blender, and mix until slightly smooth.
2. Don't over-process as you want the mixture to have some texture. Store in refrigerator. Should keep for several weeks.

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Per Serving (excluding unknown items): 34 Calories; 3g Fat (88.3% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 106mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 1/2 Fat; 0 Other Carbohydrates.