

Red Jalapeño

Our Red Jalapeño Puree is made with mature jalapeños that have been deseeded, brined, and pureed with rice vinegar, making it a bold and superbly savory combination of tangy heat.



Product Specifics

Ingredient List: Red jalapeños, rice vinegar (water, rice), salt, water, acetic acid, cane sugar

Pack Size: 6/30 oz. wide mouthed HDPE jars per case. Each jar attaches to a standard bar pour spout.

Brix: 20.0 - 23.0 / **pH:** 2.7 - 3.7

Kosher: (U)

Conversion: 1- 30 oz. = 0.85 kg Net Wt.

1- 6/30 oz. case = 5.1 kg Net Wt.

Approx. fl.oz. per jar = 26 fl. oz.

Handling: Keep frozen. Product good for 7-10 days thawed and refrigerated at 40° F, and up to 24 months frozen from manufactured date.

Complimentary Flavors: Citrus fruits like lemon and lime, honey, cheese, eggs, beef, chicken, pork, tomato, avocado

Nutrition Facts

About 156 servings per container

Serving size 1 tsp (5g)

Amount per serving

Calories 0

% Daily Value*

Total Fat 0g 0%

Sodium 240mg 10%

Total Carbohydrate 0g 0%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron and potassium.

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Interesting...

As jalapeños ripen and mature on the vine, their skin turns from green to red as more capsaicin, the compound that causes spiciness, is developed. Red jalapeños harvested later in the ripening process are spicier than green jalapeños which are harvested earlier.

Classic & Contemporary Uses

Use in cocktails, non-alcoholic offerings, desserts, confections, ice cream, savory sauces, vinaigrettes and much more.

Flavor inspiration: Red jalapeño aioli, red jalapeño pasta sauce, tarts, crepinetts, sauces, marinades, salsas, chocolates, margaritas, micheladas and bloody marys.

Visit our website for more information and professional recipes www.perfectpuree.com

Red Jalapeño Pork Crepinettes

Source: Liza Cheng

- 3 oz. The Perfect Purée Red Jalapeño Puree, thawed
- 2 lb. ground pork
- 1/4 cup small diced red onion
- 1/4 cup small diced jicama
- 2 tbsp. minced cilantro
- 2 tsp. lime zest
- 1/3 cup small diced orange bell pepper
- Enough caul fat to wrap six 4" burger patties
- Salt to taste
- Pepper to taste

Method:

1. Dice all vegetables.
2. Mix all vegetables and spices with ground pork in a non-metal bowl.
3. Add Red Jalapeño Puree and season with pepper and salt.
4. Take 1-2 tbsp. of raw mixture and cook in pan. Taste for seasoning after the sausage is cooked and adjust.

Red Jalapeño Pasta Sauce

Source: Suki Otsuki, Mudhen Meat and Greens

- 2 tbsp. The Perfect Purée Red Jalapeño Puree, thawed
- 1 cup white wine
- 1 tsp. coriander seed
- 1 tsp. fennel seed
- 1 tsp. Italian seasoning
- 1 tbsp. garlic, minced
- 4 cups can diced tomatoes
- 1 tbsp. tomato paste
- Salt to taste

Method:

1. In a large sauce pan, add olive oil and sweat garlic until soft.
2. Toast dried spices.
3. Add remaining ingredients and stew for 30-45 minutes over low heat.
4. Pour over pasta and garnish with cotija cheese and fresh torn basil.

Red Jalapeño-Peach Chutney

Source: Ben Diaz, Nixo Patio Lounge

- 1/4 cup The Perfect Purée Red Jalapeño Puree, thawed
- 2 peaches, cut into large quarters
- 3 tbsp. sugar
- 1/2 cup strawberries, diced
- 2 tsp. pectin
- 1 tsp. vanilla extract

Method:

1. In a small bowl, combine all ingredients and mix.
2. Add the mixture into a small sauce pot and cook over medium low heat for 20 minutes.
3. Once the peaches have softened, remove the mixture and allow to cool to room temperature before use.

Red Jalapeño Michelada

Source: Manny Hinojosa

- Mexican style lager beer
- 1/2 oz. The Perfect Purée Red Jalapeño Puree, thawed
- 1/2 oz. fresh lime juice
- 2 oz. sweet & sour
- 3 dashes of Maggi sauce

Method:

In a cocktail shaker, combine all ingredients with ice except beer. Shake well and serve on the rocks. Add beer and rim with salt. Garnish with lime and tamarind candy.

The Good, The Bad & The Uglier

Source: Manny Hinojosa

- 1 1/2 oz. Tequila Cazadores Blanco
- 1/2 oz. Mezcal Blanco
- 1/2 oz. Aperol
- 1 oz. The Perfect Purée Red Jalapeño Puree, thawed
- 3/4 oz. fresh lime juice
- 3/4 oz. agave syrup

Method:

In a cocktail shaker, combine all ingredients with ice and shake well. Serve on the rocks in a double old fashion glass with chili salt rim, orange peel, lime peel and lemon peel. Serve.