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## Jalapenos (The Pepper Pantry)

*Dave DeWitt*

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**Dave DeWitt : Jalapenos (The Pepper Pantry)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Jalapenos (The Pepper Pantry):

Its one of the most popular chile peppers in the world, and the number of ways it can transform a meal and be

transformed is endless. Now, Dave DeWitt, the acknowledged Pope of Peppers, has harvested his decades of experience to create a mouth-watering combination of knowledge and delightful, delectable recipes. The ways you can enjoy these delicious peppers are virtually infinite, and DeWitt knows them all: from breakfast through dinner and dessert; in sauces, soups, side dishes, and salads. Planning them, growing them, preserving them, and best of all devouring them, jalapeos have never been so interesting and delicious as Dave DeWitt makes them here.

**About the Author** Dave DeWitt is an associate professor in Consumer and Environmental Sciences on the adjunct faculty of New Mexico State University, and also serves as chair of the Board of Regents of the New Mexico Farm and Ranch Heritage Museum. His interest in chile peppers and spicy foods which has helped make Dave one of the foremost authorities in the world has led to such best-sellers as *The Whole Chile Pepper Book*, *The Pepper Garden*, *The Hot Sauce Bible*, *The Chile Pepper Encyclopedia*, and *The Spicy Food Lovers Bible*. Excerpt. Reprinted by permission. All rights reserved.

**Jalapeo Pasta** Nanette Blanchard developed this method for making hot and spicy pasta. She wrote: This pasta has a great fresh chile smell and a golden color with green flecks.

6 jalapeo chiles, stems and seeds removed, coarsely chopped  
3 large eggs, at room temperature  
2 teaspoons olive oil  
2 cups unbleached flour  
2 tablespoons water  
Additional water or flour if needed to adjust consistency.

Put the jalapeo, eggs, and oil in a blender or food processor and puree. If using a processor, add the flour and continue processing until the dough forms a ball. If making the dough by hand, mound the flour on a work surface, make an indentation in the middle it to hold the eggs, then add the egg mixture to the middle of the flour. With a fork, slowly incorporate the flour into the middle of the mixture. If the mixture remains crumbly, add water one teaspoon at a time until the dough forms a ball. Knead by hand for several minutes to increase the doughs elasticity. Using a pasta machine or a rolling pin and a well-floured work area, roll the dough out as thinly as possible. Let the sheets of rolled dough dry for about ten minutes before cutting. With a sharp knife or a pasta machine, cut the sheets into thin strips to the desired width and hang overnight to dry. To cook, gently immerse in boiling salted water for several minutes or until tender. Serve with your favorite pasta sauce topped with authentic Parmesan cheese. Yield: 3/4 pound Heat scale: Medium

**Jalapeo Jelly** This goes well on crackers with cream cheese or as a basting sauce for grilled poultry.

8 jalapeo chiles, stems and seeds removed  
2 medium green bell peppers, stems and seeds removed  
1 1/4 cup white vinegar  
1/4 cup lemon juice  
5 cups sugar  
6 ounces liquid pectin  
Green food coloring as needed

Place the jalapeos and bell peppers in a blender or processor and chop, being careful not to grind the peppers too finely. Combine the vinegar, lemon juice, and sugar in a large kettle and bring to a rolling boil. Add the chiles, along with any juice, and boil rapidly for ten minutes, stirring occasionally and removing any foam that forms. Add the pectin and food coloring. Bring back to a boil for an additional minute while stirring constantly. Skim off any foam that forms, and bottle in clean, sterilized jars. Yield: 5 cups Heat scale: Hot