

## Grenada Pepper Purée

Makes about 1 ½ cups | 15 minutes prep + 20 minutes cook time

Peter Hoffman ran restaurants in New York for almost 30 years (Savoy, Back Forty and Back Forty West) and pioneered the use of seasonal produce, meat from small farms, and the move away from the French cuisine that defined fine dining for decades. Since closing Back Forty West several years ago, he's written *What's Good? A Memoir in Fourteen Ingredients*, a book that tells his story through his cooking.

His Grenada Pepper Puree comes from his discovery of a local farmer's crop of *Capsicum chinense* peppers. Originally from the Amazon, these relatives of the more common *Capsicum annuum* (bell peppers, jalapenos, and nearly all of the other chiles commonly available) include habaneros, Scotch bonnets, and the less incendiary Grenada seasoning pepper. *Chinense* peppers have a citrusy, floral flavor that the more vegetal *annuum* lack, and Hoffman brings that out in his simple preparation.

Finding Grenada peppers is nearly impossible, and while a few farmers grow the heatless habanero called the habanada, they're almost as scarce. To come close to Hoffman's flavor, I combined a single habanero with orange bell peppers. But the real beauty of this is the technique. The simple blend of cooked chiles and onions blended with olive oil and vinegar could be used for any *Capsicum*s to make a sauce that's either sweet or hot.

Recipe adapted from *What's Good? A Memoir in Fourteen Ingredients* by Peter Hoffman.

**½ medium onion, chopped**

**2 cloves garlic, chopped**

**3 tablespoons extra virgin  
olive oil**

**½ teaspoon salt**

**1 habanero chile, seeded,  
deveined, and chopped\***

**1 yellow bell pepper, seeded,  
deveined, and chopped**

**1 bay leaf**

**2 sprigs fresh thyme or 4 dried  
thyme flowers, crumbled**

**4 allspice berries or ¼ tsp  
ground allspice**

**¼ cup Katz Sparkling Wine  
vinegar**

**Step 1** Cook the onion and garlic in a splash of olive oil and salt in a skillet over medium until soft, about 3 minutes.

**Step 2** Add the peppers, bay leaf, thyme, and allspice; cook until the peppers are soft, about 5 minutes.

**Step 3** Add the vinegar and simmer for another few minutes, then remove from the heat and let cool.

**Step 4** Transfer to a blender (or use a stick blender) and puree until smooth, adding the 3 tablespoons of olive oil at the end. Taste and add salt if needed.

\*wear gloves when cutting the habanero or wash your hands thoroughly immediately after