

Bacon Ahogadas Sauce

Shaved pieces of bacon mixed with spices and pickled jalapeños.

Yield: 4 cups

Ingredients

- 3 oz. Red Onion
- 1 oz. Roasted Garlic
- 2½ tbsp. Ground Cumin
- 3 tbsp. Canola Oil
- 5 oz. Precooked, shaved bacon bits
- 2 tbsp. Pickled jalapeños, chopped
- 2 tbsp. water
- 3½ cups Bontá Pizza Sauce

Directions

1. In a bowl, toss the onion, garlic, oil, bacon, jalapeño and cumin with water.
2. Place on a pizza pan and run through a conveyor or put in a deck oven at 475° F for 6 to 8 minutes until the onions are softened.
3. Remove from oven and cool.
4. Once cool, add the Bontá pizza sauce and the onion/bacon mixture and pulse on high with a blender.

Serving Suggestions: Use as an accompaniment to tamles, enchiladas or as a salsa for huevos rancheros.