

Jacks Everything Taco and Chili Sauce

In a stock pot add a few cups of water, bring to a boil, add in two New Mexico Dried Chilis and Two Ancho Dried Chilis, remove stem and seeds before adding to hot water. Also add in about one handful of dehydrated onion and about one table spoon of dehydrated garlic. Let steep covered for at least 20 minutes stirring once or twice during this time.

Add to blender, nutria ninja etc and blend until smooth, return to pot, add to taste paprika, cumin, salt, black pepper and about half the juice of one lime along with about 3 TBS of a good hot sauce I like Cholula. Return heat to low and bring sauce to a simmer, simmer about 5-10 minutes to slightly reduce, stir often to avoid burning.

- To use for tacos, salt and pepper your meat, fish, etc, and sauté in olive oil, peanut oil, bacon grease or your fat of choice until about 75% done. At that point drain your pan if it is heavy with liquid, then spoon on the chili sauce as much as you need to fully coat and continue to cook until done. At the end hit it with a handful of fresh cilantro (if you like it) and the juice of another quarter to half a lime.

This is fantastic for beef, pork and chicken but it is blow you away good with fish or shrimp, the best fish is firm fleshed like say sand bass, mahi, sword fish, etc. Cut your meat to the size you want it BEFORE you cook it.

- To use for chili, simply make Chile as you normally do and substitute this sauce for “chili powder” this sauce should make up about 30-50% of the liquid in your chili, experiment to find what works for you. Chili is a very personal thing.

Take any left over sauce and put it in a ball jar and cap, sauce will keep in the fridge for a week or two, perhaps more but we never have it around that long.

Jack’s Sweet Potato Green and Orange

This is dead simple simply peel a sweet potato and then use a Juliane peeler to make it into ribbons. Harvest a good amount of sweet potato greens, more than you think you need because it will wilt down a lot. Cut the leaves off the vines and discard the vines (you can make new slips with some of them if you want). Use a knife to cut the leaves about in half. Do not tear them!

Sauté the sweet potato ribbons in olive oil, salt, pepper and thyme until just done, keep heat low to not make olive oil bitter, about 325 is right. Once potatoes are about done to taste, add in about 3 TBS of good quality butter, melt butter than add in and wilt greens until well wilted but still bring green, serve immediately with a bit of smoked salt added at plating.

Jacks Stir Fry Chicken

In a bowl add the following about a ¼ cup of soy sauce, ¼ rice wine a couple splashes of Worcestershire, a table spoon of hoisin sauce, two tsp of mirin, ½ cup of oil (peanut is good for high temps), a few table spoons honey, one chili pepper well diced, about a table spoon of lemon grass paste, a table spoon of grated ginger or ginger paste, about a table spoon of well chopped garlic or garlic paste or a teaspoon of dehydrated garlic. About a teaspoon of fresh cracked black pepper. Finally add about a half teaspoon of dry mustard or a teaspoon of prepared mustard as an emulsifier. Mix well to emulsify the oil and soy sauce. Rather than a bowl you can put this all in a ball jar and shake to emulsify.

Put chick into a ziplock bag, already cut to eating size and pour mixture over it, massage well into chicken. Allow to marinate for at least 2 hours and up to overnight, stir fry on high heat, remove chicken, stir fry your vegetables of choice and add chicken back in at end. Serve with a few shakes of roasted sesame seeds on top.

Jack Asian Chile Fish and Shrimp Soup

Make up about 6 cups of Better Than Bullion Fish Base as per instructions. To this add 1.5 cups of water and a half cup of white wine or rice wine. Then add a hand full of finely chopped fresh ginger (or ginger paste), and handful of thin sliced lemon grass (or lemon grass paste), thin sliced chili peppers (heat and amount to your taste), juice and zest of one lime, a handful of fresh chopped cilantro, (you can also add the cilantro stems in a bundle to be removed). Add in about half a bunch of green onion as well, reserving the other half for later. Grind in about a teaspoon of black pepper or three-color pepper mélange. Also add four fresh garlic cloves well chopped.

Simmer about 5 minutes to slightly reduce and blend flavors. While simmering cut fish into bite sized pieces and shell shrimp, if shrimp are large, cut them in half or thirds. About one pound of each is a good amount for this.

Also set aside your other half of the green onions and dice up about a half a cup of tomato in fine dices.

Add fish to pot and simmer gently about 3 minutes, then add shrimp and simmer till shrimp is just done, kill heat. Add remaining green onion and tomato and stir in to warm them.

Serve with a bit of fresh onion and cilantro on top.

Roasted Red Pepper, Corn, Cucumber and Mint Salad

Dead simple side that will blow your friends away. Huge flavor built up by roasting the corn and peppers, served cool with cucumber and mint to be cooling. You can scale up by doing two or three of each here.

Coat a large red pepper and cob of corn in some oil, add salt and pepper and grill till pepper is charred on four sides and corn has picked up some grill color on all sides. Set aside corn to cook and put pepper in a zip lock bag or cover bowl for about 10 minutes.

After 10 minutes, the skin will slide right off the pepper, skin, seed and dice pepper. Cut corn off cob, put corn and peppers in bowl and put bowl in fridge (you can do this well in advance of the final part, like a few hours or so if you wish)

Now peel and half cucumber, seed it so it won't be watery in the final mix, chickens and ducks love the seeds by the way. Dice cucumber into bite sized pieces. Mix in with corn and peppers. Season with salt and pepper to taste and add a handful of well chopped mint, juice and zest of a half lime, and the best quality EVO you have, lightly toss.

To put it over the top finely grate a small amount of a hard-salty cheese like pecorino Romano on top but it isn't needed. This is best served room temperature vs. ice cold. It is also good **slightly** warmed with my lemon pepper chicken (learn about that here <http://www.thesurvivalpodcast.com/aiotd-1-25-17>) but it goes great with just about anything, especially grilled fish or other seafood.

Chipotle Mayo – This is great on fish or shrimp tacos especially with some fresh thin sliced cabbage and carrot. This is so simple do not waste time with complicated recipes online. Mix about ¼ the volume of chipotle pepper well diced to ¾ volume of your favorite mayo. Most recipes call for making 2 cups or more of this and it just goes to waste, a little goes a long way. Make up only what you need. The best chipotle canned peppers I have found are La Costena once you open the can, put the left overs in a small Tupperware container or small ball jar, it will store for several weeks in the fridge. These give a LOT of flavor for the buck, I recommend a few cans stored in the pantry. You can also add a table spoon of this to the chili sauce to liven it up a bit.

Simple and Bad Ass Guacamole – Per avocado add one finely diced jalapeno and about a table spoon of chopped fresh cilantro, ¼ of a lime juiced and a large pinch of salt and pepper. Cut and seed avocado and mash before adding other ingredients. Reserve pits and put them in the guacamole and it will keep well longer. Also cover with plastic wrap and set plastic wrap so it is in contact with guacamole rather than leaving an air gap. Your guac will keep a day or three this way without going fully black and nasty, still best eaten fresh.

All items that you might have a hard time finding are linked to in episode 2040 of TSP you can find those notes here