

Inner Beauty Hot Sauce

WARNING: This is a very HOT sauce around. Use this to enhance dull, boring food and clean oil stains off your driveway. Keep away from pets, open flames, unsupervised children, and bad advice. This is not a toy. This is serious. Stand up straight, sit right, tuck your shirt in and stop mumbling.

Be careful not to rub your nose, eyes, or mouth or any other sensitive parts while working with habaneros. You may actually want to pretend you're a surgeon and wear rubber gloves while chopping and mixing - these babies are powerful.

- 1 cup cheap yellow prepared mustard
- 1 ripe mango - peel, pit, mash (optional)
- 3 to 15 habanero chillis, to taste - roughly chopped
- 1/4 cup packed brown sugar
- 1/4 cup white vinegar
- 1 tablespoon curry powder
- 1 tablespoon ground cumin
- 1 tablespoon chilli powder
- salt and pepper to taste, assuming surviving taste buds

Method:

Mix all the ingredients together and stand well back. Blending with a stick blender makes it smooth. Especially good with meats.

This will keep, covered and refrigerated, until the year **2035**. Be careful though: If it spills, it will eat a hole in your refrigerator. If you ever want to dispose of it, call the local toxic waste specialists.