

Colombian Sauce



Ingredients:

1. 300 milliliters vinegar
2. 1 bunch green onions, finely chopped
3. 1 bunch cilantro, finely chopped
4. 2 red hot chili peppers
5. 2 medium yellow onions
6. Salt, to taste
7. Cumin, to taste

Method:

1. Blend the chili peppers with the vinegar.
2. Mix all ingredients together, adding salt and cumin to taste.