

## **Making Hot Sauce**

(Yields six bottles)

### Instructions:

1. Read all of the instructions carefully before beginning.
2. Remove stems from dried peppers (arbol for hot and guajillo for mild). Use provided gloves to protect your hands. Grind the peppers in a blender or food processor (seeds are okay).

**GUAJILLO PEPPER** is a variety of chili pepper with only a small amount of heat and an earthy, mild fruity flavor.

**ARBOL PEPPER** has a lot of heat and would be used for extra-hot sauces.

**CHIPOTLE PEPPER** is a medium heat pepper which adds a rich, smoky flavor to the sauces.

3. Add about ½-1 cup of boiling water and continue to blend. Let rest for a few minutes to absorb the hot water. Add a combination of the below ingredients and blend in a mixer.
  - a. Fresh or canned tomato (2 tbs.)
  - b. Onion (3 tbs.)
  - c. Garlic (1 tsp.)
  - d. Cilantro (1 tsp.)
  - e. Puréed carrot (optional – 1 tbs.)
4. Before adding the other powders, it is best to taste them to get a sense of the flavor and amount of heat each provides. Add the powders a small bit at a time, tasting as you go. Adjust ingredient ratios to suit your preference. To make a hotter sauce, add more pepper. Create a sweeter heat by adding more brown sugar. Add salt to taste.
5. Adding some acidity with vinegar, lemon, or lime helps to preserve the sauce and bring the ingredients together and enhances the flavor. We recommend 20-30% vinegar or lemon/lime juice.
6. Bring sauce to boil (120°C/248°F) and then let rest for 20 minutes before bottling. Use included funnel to pour into glass bottles, cap and let rest for 12 hours. Age for 2 weeks.

**USE WITHIN SIX MONTHS**