

Hot Pepper Sauce-Homemade

This recipe makes about 4 cups



Ingredients

10 oz of hot peppers of choice-I used jalapeno and habanero

6 cloves garlic

1 onion thinly sliced

2 cups water

1 cup vinegar

Optional: bell pepper or anaheim to cut the heat. These do not need to be cooked

Directions:

1. Prep ingredients: Chop hot peppers, slice onion, and mince garlic.
2. Sauté: Heat oil or broth in a pan over high heat. Add peppers, onion, and garlic; sauté for 3 minutes.
3. Simmer: Add 2 cups of water, reduce heat to medium, and cook for 20 minutes until most water evaporates.
4. Cool & blend: Let cool, then blend until smooth. Slowly add 1 cup vinegar while blending.
5. Adjust heat: Taste and blend in mild peppers if needed.
6. Prepare trays: Line trays with parchment paper and spread the sauce evenly.
7. Pre-freeze: If possible, pre-freeze the trays before freeze-drying.
8. Freeze dry: Run the freeze dryer (cycle time was 45 hours).
9. Store: Keep in jars for short-term use or Mylar bags for long-term storage.

Rehydration:

Add ½ cup of hot sauce powder to a bowl along with ¼ cup of cold water. Stir. Adjust the consistency as you prefer. Could also powder it and use it as spice.

Notes:

You can use any kind of pepper for this recipe. A smoked pepper would also add some great flavor. Keep it in a powder and use it as a spice.

Nutritional Value Per 1 serving

Calories: 249 Protein: 8 g Fat: 11 g Carbohydrates: 28 g Sugar: 27 g Fiber: 0 g