

# PERSONAL HOT SAUCE

**F EASY**

Last Modified: 10/12/2013

PREP: 30 Min  
COOK: 1 Hr 30 Min  
STOVETOP

SAUCE

**MAKES 3 CUPS**

QUA	MEASURE	INGREDIENT	PROCESS
2	Whole	Poblano Peppers (Flavor)	Chopped
2 ~ 3	Large	Red Bell Peppers (Color Only)	Chopped
3 ~ 4	Whole	Habanero Peppers (Heat & Flavor)	Chopped
2	Tbsp	Vegetable Oil	
2/3	Cup	Apple Cider Vinegar (Bragg Organic)	
4	Tbsp	Distilled White Vinegar (Heinz)	
1	Cup	Water	
1 +/-	Pinches	Kosher Salt	To Taste
1/2	Small	Bartlett Pear (Very Ripe)	Chopped
1/2	Large	Yellow Onion	Chopped
4	Cloves	Garlic	Chopped

## PREPARATION

<b>HINTS</b>	Adding in additional Habanero Peppers will Spice this sauce up GREATLY! The Red Bell Peppers are included for coloring purposes ONLY. The more you add, the redder the Sauce will end up becoming.
<b>TOOLS</b>	1) Food Processor OR Blender 2) Medium Stainless Steel Skillet 3) Medium Saucepan & Lid 4) Fine Wire Strainer
<b>HINTS</b>	ALL Peppers are chopped with the Seeds and Veins included. The Pear is peeled, cored and chopped.
<b>PREP</b>	<b>DISH</b> 1) Chop the Garlic Cloves and set them aside. 2) Chop the Yellow Onion and add it on top of the Garlic. 3) Chop the Poblano Peppers and add them on top of the Garlic. 4) Chop the Habanero Peppers and add them on top of the Garlic. 5) Chop the Red bell Peppers and add them on top of the Garlic. 6) Chop the Bartlett Pear and add it on top of the Garlic.
<b>1</b>	Heat the Vegetable Oil in a medium skillet over medium heat. Add in all of the Peppers, the Garlic, Onions and any optional Fruit (NO FRUIT SEEDS) and saute them until soft and fragrant, about 15 minutes. If you are NOT using any Fruits, taste and add in a pinch or so of Sugar for a slightly sweeter Sauce. Then add in 1/2 cup of Water (adjusted for how thick you want your Sauce), lower the heat to low and simmer for an additional 10 minutes.
<b>2</b>	Place the cooked mixture into a blender or food processor and add in the Vinegars and Salt. Blend until completely smooth and pureed.
<b>3</b>	Strain the Mixture through a fine wire strainer to remove any errant seeds, skin & peels.
<b>HINTS</b>	Keep track of your quantity measurements and extra add-ins so you can duplicate your recipe again the next time - WRITE THEM ON THIS SHEET! You may discover (as I have) that as time passes, your tolerances and tastes change - While I do indeed "pay later" for spicy, I still cannot resist the temptation.....