

PERSONAL SIGNATURE HOT SAUCE

F EASY

Last Modified: 01/16/2017

PREP: 30 Min
COOK: 15 Min
STOVETOP

SAUCE

MAKES 1 1/2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
8	Whole	Fresno Peppers (Heat, Flavor & Color)	Chopped
1 ~ 3	Large	Red Bell Peppers (Color Only)	Chopped
2 ~ 4	Whole	Habanero Peppers (Heat & Flavor)	Chopped
1	Tbsp	Vegetable Oil	
1/3	Cup	Apple Cider Vinegar (Bragg Organic)	
2	Tbsp	Distilled White Vinegar (Heinz)	
1/2	Cup	Water	
2	Medium	Shallots	Chopped
4	Cloves	Garlic	Chopped
1 +/-	Pinches	Kosher Salt	To Taste

OPTIONAL

		Any Fresh Very Ripe Fruit	Chopped
AND / OR			
1 +/-	Pinches	Granulated Sugar	To Taste

PREPARATION

FACTOID	<p>This recipe is intended to become your own personal "Signature" Hot Sauce. The amount of heat and associated flavors are determined by the numbers and types of Hot Peppers and Fruits you decide to use in it. Make it in small batches until you get to a Sauce you can confidently label as your own.....Then make bunches of it and bottle it as gifts for your friends. It will keep while sealed and refrigerated for nearly FOREVER since there is a relatively large amount of Vinegar in the recipe.</p> <p>You may alternately hot-bath can process your cooked sauce in their individual bottles in order to get an extensive non-refrigerated shelf-life. (Look up Hot Bath Canning methods for high-acid-content liquids on-line - - EASY).</p>
FACTOID	<p>Very nice, relatively inexpensive "gift" bottles are available on-line: http://www.specialtybottle.com/cubicaclearglassbottle7ozwswingtop.aspx http://www.specialtybottle.com/dessertclearglassbottle85oz250mlwswingtop.aspx http://www.specialtybottle.com/woozy5ozroundglassbottlewcap.aspx http://www.specialtybottle.com/woozyplugdripperinsertforwz5wz10.aspx Make your own full-color (waterproof) labels. Staples will make relatively cheap color copies from your "color master" if you also give them the blank self-stick label sheets.</p>
CAUTION	<p>Pepper Scoville Ratings for a very large number of different peppers are printed in the front of Recipe Book #1. Choose them wisely! REMEMBER: Seeds and Ribs are the hottest part of any Pepper, so use them or not, your choice.</p>
HINTS	<p>Even though this is indeed a "Hot Sauce", the majority of those specialized Hot Sauces available commercially, will have a noticeably fruity undertone to the discerning tongue. Try adding a Pear, Apple, Peach, Pineapple, Pomegranate, Strawberry, Orange Zest or Lemon Zest, etc. or even a mixture of them to indeed mark yours as "special".</p>

PERSONAL SIGNATURE HOT SAUCE

TOOLS	1) Food Processor OR Blender 2) Medium Stainless Steel Skillet 3) Fine Wire Strainer
PREP	DISH 1) Chop the Garlic Cloves and set them aside. 2) Chop the Shallots and add them on top of the Garlic. 3) Chop the Peppers and add them on top of the Garlic.
1	Heat the Vegetable Oil in a medium skillet over medium heat. Add all of the Peppers, the Garlic, Shallots and any optional Fruit (NO FRUIT SEEDS) and saute until they are soft and fragrant, 15 minutes. Taste and add in a pinch of Sugar if you are NOT using Fruits 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.
2	Place the cooked mixture into a blender or food processor and add in the Vinegars and Salt. Blend until completely smooth and pureed.
3	Strain the Mixture through a fine wire strainer to remove any errant seeds, skin and peel pieces.
HINTS	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 spices, I still cannot resist the temptation.....