

RECIPE CARD

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BEER INFUSED HOT SAUCE RECIPES

AMERICAN LAGER HOT SAUCE

TO PREPARE BEER INFUSED HOT PEPPERS

12 oz American Lager
(not included)
2 Guajillo Peppers
2 Chipotle Peppers
2 Cayenne Peppers

Combine together in a
bottle. Infuse for 10 days.

Additional Ingredients -

1 Carrot *(not included)*
1 Tbsp Cane Sugar *(not included)*
1 Tbsp White Vinegar *(not included)*
½ tsp Salt *(not included)*
5 Cloves of Garlic *(not included)*

Prepare beer infused hot peppers following instructions above. Once infusion is complete, place all infused contents in blender with additional ingredients. Blend until smooth. Add mixture into sauce pan and bring to a boil. Boil for 15 minutes then remove from heat and let sit for 15 minutes. Strain for a smoother texture. Use the funnels to pour the hot sauce into the bottles provided.



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BEER INFUSED HOT SAUCE RECIPES

AMBER ALE HOT SAUCE (BONUS RECIPE)

12 oz Amber Ale *(Recommended: Full Sail Amber)*
(not included)
2 Tbsp Olive Oil *(not included)*
5 Red Jalapeños, Stems Removed, Chopped *(not included)*
2 Serrano Chilies, Stems Removed, Chopped *(not included)*
5 Cloves of Garlic, Minced *(not included)*
1 Tbsp Rice Wine Vinegar *(not included)*
½ tsp Salt *(not included)*
½ tsp New Mexico Chili Pepper Powder
½ tsp Ancho Pepper Powder

In a sauce pan, heat olive oil over medium-high heat until hot, but not smoking. Add the jalapeños and serrano chilies and cook until soft, stirring frequently, for about 5 minutes. Add garlic and cook for another 30 seconds. Add the beer and all other remaining ingredients. Allow to simmer for about 8 minutes, stirring occasionally. Remove from heat and allow to cool. Add into a blender or food processor and puree until smooth. Use the funnels to pour the hot sauce into the bottles provided.



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