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RECIPES

CARIBBEAN HOT SAUCE
CAJUN LOVER'S HOT SAUCE
SWEET HEAT HOT SAUCE
CHIPOTLE HOT SAUCE
GUAJILLO HOT SAUCE
SOUTHERN STYLE HOT SAUCE

WANT TO MAKE IT EXTREME?

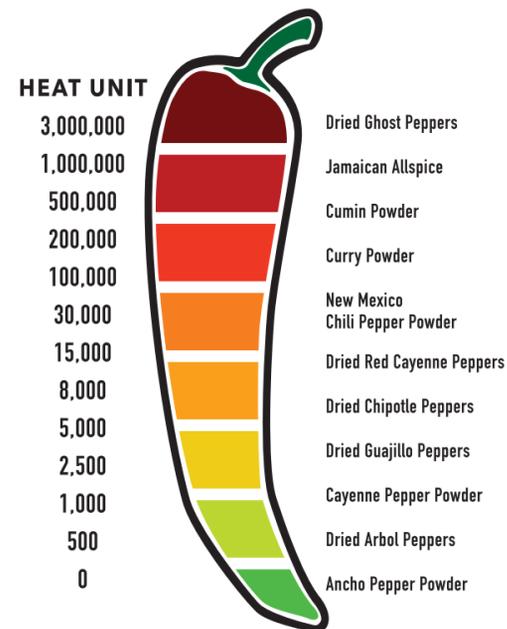
ADD 1 DRIED GHOST PEPPER TO ANY RECIPE.

FRESH INGREDIENTS NEEDED:

22 oz Diced Tomatoes
6 Garlic Cloves, Chopped
¾ Whole Onion, Chopped
1½ tsp Lemon Juice
¼ cup Boiling Water

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SCOVILLE SCALE



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CARIBBEAN HOT SAUCE

MAKES 6 OZ OF HOT SAUCE

BASE MIX INSTRUCTIONS:

1. Open can of diced tomatoes & drain excess tomato juice
2. Blend in a blender 22 oz diced tomatoes, ¾ onion & 6 garlic cloves

PREPARATION:

In a blender, combine 1/3 cup base mix, 1½ Tbsp distilled white vinegar, 1½ tsp lemon juice, 1½ dried guajillo peppers (leave seeds in for extra heat), 1 tsp cayenne pepper powder, ½ tsp curry powder & 1 tsp ancho pepper powder. Pour into mixing bowl. Add ¼ cup of boiling water and stir well.

Let rest for 20 minutes before bottling.

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CHIPOTLE HOT SAUCE

MAKES 6 OZ OF HOT SAUCE

BASE MIX INSTRUCTIONS:

1. Open can of diced tomatoes & drain excess tomato juice
2. Blend in a blender 22 oz diced tomatoes, ¾ onion & 6 garlic cloves

PREPARATION:

In a blender, combine 1/3 cup base mix, 1½ Tbsp distilled white vinegar, 1½ tsp lemon juice, 1½ dried chipotle peppers (leave seeds in for extra heat) & 1 Tbsp ancho pepper powder. Pour into mixing bowl. Add ¼ cup of boiling water and stir well.

Let rest for 20 minutes before bottling.

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GUAJILLO HOT SAUCE

MAKES 8 OZ OF HOT SAUCE

INGREDIENTS:

½ tsp salt
4 inches roughly chopped carrot
Approx. 10 dried guajillo peppers
3 Tbsp distilled white vinegar
¼ tsp cayenne pepper powder

PREPARATION:

Roughly chop 4 inches of a carrot. Put chopped carrots into measuring cup and fill with water to the 1¼ cup mark. Add salt, cayenne pepper powder and dried guajillo peppers (leave seeds in for extra heat) into a saucepan and bring to a boil. Boil for 5 minutes then remove from heat and let it sit for 15 minutes. Add distilled white vinegar and blend until smooth. Strain for a smoother texture.

Let rest for 20 minutes before bottling.

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SWEET HEAT HOT SAUCE

MAKES 6 OZ OF HOT SAUCE

BASE MIX INSTRUCTIONS:

1. Open can of diced tomatoes & drain excess tomato juice
2. Blend in a blender 22 oz diced tomatoes, ¾ onion & 6 garlic cloves

PREPARATION:

In a blender, combine 1/3 cup base mix, 1½ Tbsp distilled white vinegar, 1½ tsp lemon juice, 1½ dried guajillo peppers (leave seeds in for extra heat) & 1 Tbsp New Mexico chili pepper powder. Pour into mixing bowl. Add ¼ cup of boiling water and stir well.

Let rest for 20 minutes before bottling.

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CAJUN LOVER'S HOT SAUCE

MAKES 6 OZ OF HOT SAUCE

BASE MIX INSTRUCTIONS:

1. Open can of diced tomatoes & drain excess tomato juice
2. Blend in a blender 22 oz diced tomatoes, ¾ onion & 6 garlic cloves

PREPARATION:

In a blender, combine 1/3 cup base mix, 1½ Tbsp distilled white vinegar, 1½ tsp lemon juice, 1½ dried red cayenne peppers (leave seeds in for extra heat), 1 tsp cumin powder, ½ tsp curry powder & 1 tsp Jamaican allspice. Pour into mixing bowl. Add ¼ cup of boiling water and stir well.

Let rest for 20 minutes before bottling.

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SOUTHERN STYLE HOT SAUCE

MAKES 8 OZ OF HOT SAUCE

INGREDIENTS:

1½ cup water
1 tsp salt
Approx. 8 dried arbol peppers
8 Tbsp distilled white vinegar

PREPARATION:

Bring water to a boil. Once boiling, measure out 1½ cup into a small saucepan. Add the salt and dried arbol peppers (leave seeds for extra heat). Let sit for 10 minutes. Bring back to a boil then keep boiling for 2 minutes. Pour into a blender and add the distilled white vinegar. Blend until smooth. Strain for a smoother texture.

Let rest for 20 minutes before bottling.

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SAFETY RECOMMENDATIONS

When handling chili peppers, either raw or dried, wear gloves, a mask and eye protection. Do not touch your face or eyes.

Work in a well-ventilated area as the fumes, oils and the fine powders from the chili peppers may get into the air, causing irritation.

Please contact your local Poison Control Center for additional questions or assistance.

Hot Tip: Consuming dairy products such as milk, yogurt or sour cream can help to alleviate the spicy heat sensation of your hot sauce.