

## RECIPES

Caribbean Hot Sauce  
 Cajun Lover's Hot Sauce  
 Sweet Heat Hot Sauce  
 Chipotle Hot Sauce  
 Southern Style Hot Sauce  
 Guajillo Hot Sauce

### FRESH INGREDIENTS NEEDED:

22 oz Canned Diced Tomatoes  
 6 Garlic Cloves, Chopped  
 3/4 Whole Onion, Chopped  
 1 1/2 tsp Lemon Juice  
 1/4 cup Boiling Water

### SAFETY ADVICE

Be aware when handling chili peppers in both raw and dried forms, work in a well ventilated room, wear gloves, a mask and goggles. **DO NOT TOUCH YOUR SKIN OR FACE.** The fumes/oils from the chili peppers and fine powders may get into the air and cause irritation. Please contact the **Poison Control Center** if you need further assistance.

**HOT TIP:** If you find that you simply can't bear the heat of your hot sauce, try to consume a dairy product, like milk, yogurt or sour cream.

## 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, 3/4 onion & 6 garlic cloves.

### Preparation

In a blender, combine 1/3 cup base mix, 1 1/2 Tbsp white vinegar, 1 1/2 tsp lemon juice, 1 1/2 dried guajillo peppers (leave seeds in for extra heat), 1 tsp cayenne powder, 1/2 tsp curry powder & 1 tsp ancho pepper powder. Pour into mixing bowl. Add 1/4 cup of boiling water and stir well.

Let hot sauce rest for 20 minutes before bottling.

## 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, 3/4 onion & 6 garlic cloves.

### Preparation

In a blender, combine 1/3 cup base mix, 1 1/2 Tbsp white vinegar, 1 1/2 tsp lemon juice, 1 1/2 dried red cayenne peppers (leave seeds in for extra heat), 1 tsp cumin spice, 1/2 tsp curry powder & 1 tsp of Jamaican allspice powder. Pour into mixing bowl. Add 1/4 cup of boiling water and stir well.

Let hot sauce rest for 20 minutes before bottling.

## 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, 3/4 onion & 6 garlic cloves.

### Preparation

In a blender, combine 1/3 cup base mix, 1 1/2 Tbsp white vinegar, 1 1/2 tsp lemon juice, 1 1/2 dried guajillo peppers (leave seeds in for extra heat) & 1 Tbsp New Mexico chili pepper powder. Pour into mixing bowl. Add 1/4 cup of boiling water and stir well.

Let hot sauce rest for 20 minutes before bottling.

## 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, 3/4 onion & 6 garlic cloves.

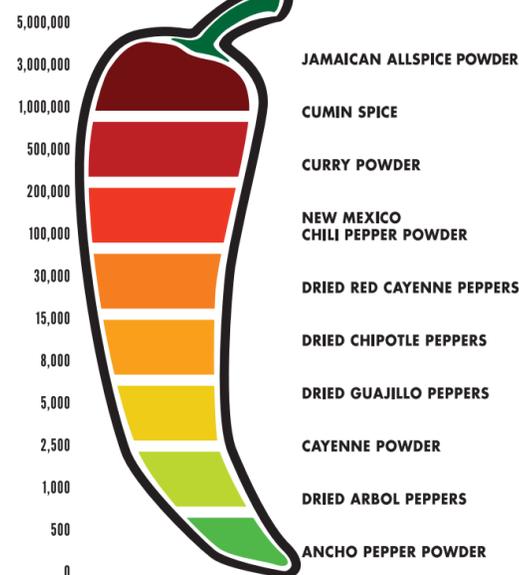
### Preparation

In a blender, combine 1/3 cup base mix, 1 1/2 Tbsp white vinegar, 1 1/2 tsp lemon juice, 1 1/2 dried chipotle peppers (leave seeds in for extra heat) & 1 Tbsp ancho pepper powder. Pour into mixing bowl. Add 1/4 cup of boiling water and stir well.

Let hot sauce rest for 20 minutes before bottling.

## SCOVILLE SCALE

HEAT UNIT



## Southern Style HOT SAUCE

Makes 8 oz of Hot Sauce

### Ingredients

1 1/2 cup water  
 1 tsp salt  
 Approx. 8 dried arbol peppers  
 8 Tbsp white vinegar

### Preparation

Bring water to a boil. Once boiling, measure out 1 1/2 cup into a small saucepan. Add the salt and arbol peppers (leave seeds in for extra heat). Let it sit for 10 minutes. Bring back to a boil then keep boiling for 2 minutes. Pour into a blender and add the white vinegar. Blend until smooth. Strain for a smoother texture.

Let hot sauce rest for 20 minutes before bottling.

## Guajillo HOT SAUCE

Makes 8 oz of Hot Sauce

### Ingredients

1/2 tsp salt  
 4 inches of roughly chopped carrot  
 Approx. 10 dried guajillo peppers  
 3 Tbsp white vinegar  
 1/4 tsp cayenne

### Preparation

Roughly chop 4 inches of a carrot. Put chopped carrots into measuring cup and fill with water to the 1/4 cup mark. Add salt, cayenne and 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 white vinegar and blend until smooth. Strain for a smoother texture.

Let hot sauce rest for 20 minutes before bottling.