

RECIPE BOOK

COVER OUTSIDE



COVER INSIDE



FRESH INGREDIENTS NEEDED FOR EACH RECIPE:

- 22 oz Canned Diced Tomatoes
- 3/4 Chopped Onion
- 6 Chopped Garlic Cloves
- 1 1/2 Tbsp White Vinegar
- 1 1/2 tsp Lemon Juice
- 1/4 cup Boiling Water

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CHIPOTLE HOT SAUCE

BASE MIX INSTRUCTIONS:

1. Open can of 22 oz diced tomatoes & drain excess tomato juice
2. Blend in a blender 22 oz diced tomatoes, 3/4 chopped onion & 6 chopped 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.

Let rest for 20 minutes before bottling.

Makes 6 oz of hot sauce.

SWEET HEAT HOT SAUCE

BASE MIX INSTRUCTIONS:

1. Open can of 22 oz diced tomatoes & drain excess tomato juice
2. Blend in a blender 22 oz diced tomatoes, 3/4 chopped onion & 6 chopped 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.

Let rest for 20 minutes before bottling.

Makes 6 oz of hot sauce.

CAJUN LOVER'S HOT SAUCE

BASE MIX INSTRUCTIONS:

1. Open can of 22 oz diced tomatoes & drain excess tomato juice
2. Blend in a blender 22 oz diced tomatoes, 3/4 chopped onion & 6 chopped 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 powder, 1/2 tsp curry powder & 1 tsp of Jamaican allspice. Pour into mixing bowl.

Add 1/4 cup of boiling water and stir.

Let rest for 20 minutes before bottling.

Makes 6 oz of hot sauce.

CARIBBEAN HOT SAUCE

BASE MIX INSTRUCTIONS:

1. Open can of 22 oz diced tomatoes & drain excess tomato juice
2. Blend in a blender 22 oz diced tomatoes, 3/4 chopped onion & 6 chopped 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.

Let rest for 20 minutes before bottling.

Makes 6 oz of hot sauce.