

# Hope Ridge Farm

## Basic Hot Pepper Sauce

Recipe



### Ingredients:

- |            |   |
|------------|---|
| 1 cup      | Distilled white vinegar   |
| 1 lb.      | Selection of hot peppers, varieties as you desire, chopped<br>(variety adds complexity to the flavor) |
| 1 teaspoon | Salt  |

### Instructions:

- Simmer vinegar, salt and peppers at least 5 minutes.
- Strain, if desired.
- Process in blender.
- Store in a glass bottle.
- Place in a refrigerator and age at least 3 months.

### Note

Protect your hands when cutting.

**Absolutely, avoid contact with eyes.**

Take care to avoid vapors when opening blender after mixing.

Remove any and all bad spots as you cut the peppers

DO NOT remove the membrane. It contains the heat (Capsaicin) and much of the flavor.