

# **EASY HOT SAUCE**

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## **INGREDIENTS:**

225g Chilli peppers - tops removed and coarsely chopped  
2-3 garlic cloves - peeled  
6g (1 tsp salt)  
1/4 cup water  
1/4 cup apple cider vinegar, white wine vinegar or rice wine vinegar

## **DIRECTIONS**

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Place the chillies, garlic, salt and water in a food processor and process until you reach the texture of a chunky salsa.

Transfer to a clean glass container and cover with a cheesecloth. Leave at room temperature for 24-48 hours.

After 1-2 days stir in the vinegar. Cover with the cheesecloth and leave at room temperature again for 24-48 hours.

After a week, transfer to a blender and purée until smooth. If it's very thick add more water (or vinegar) to thin.

Optional - strain the sauce through a mesh strainer or cheesecloth lined strainer. Squeeze out all of the juice from the remaining pulp. Straining will make a thinner sauce, so wait to thin the sauce if you are straining it.

Transfer to a clean, sterilised jar or hot sauce bottle and refrigerate. It will last for several months.

Shake before use - separation is normal.