
PEPPER JOES HOT SAUCE

- 12 jalapeno peppers
- 8 tablespoons red wine vinegar
- 1 whole lime
- 1 tablespoon sugar – yes good.
- 1/2 tbs. salt
- 1/2 tbs. onion powder --- use Teaspoon not tablespoon
- 1/2 tbs. garlic powder --- use Teaspoon not tablespoon

Cut hot pepper in half and remove seeds. Drop in boiling water for 30 seconds to blanch. Squeeze juice from lime and combine hot peppers with all other ingredients in blender and chop. Then put on high speed to blend all ingredients together. Store in an old hot pepper sauce bottle or ketchup bottle and store in fridge. It's simple to make and 100% natural.

For a hotter gourmet type read on...

PEPPER JOE'S ISLAND HOT SAUCE (A 10 ON THE PEPPER JOE HEAT SCALE)

- 12 habanero peppers
- 2 carrots
- 1 lg. onion
- 6 cloves of garlic
- 1/2 tbs. salt
- 1/4 tbs. white pepper
- 1 lime
- 8 tbs. white vinegar --- Use Red wine vinegar

Cut peppers in half and remove seeds. Drop in boiling water for 2 minutes to blanch. Remove peppers and put onion, carrots and garlic cloves into boiling water and cook 10 min or until tender. Squeeze juice from lime and combine all ingredients and put in blender. First chop, then blend at high speed. Add drop of Smoke.

Just put in wide-mouth jar and store in fridge. Spoon out this hot sauce as needed.

BHUT JOLOKIA HOT SAUCE GHOST PEPPER SAUCE

- 3 Ghost Peppers
- 5 cloves of garlic
- whole onion
- salt
- white pepper
- 4 carrots
- Apple Cider vinegar

In a food processor chop up the Ghost Peppers, onion, garlic and carrots. Add salt and white pepper to taste (a tsp. of turmeric if you'd like as an additional preservative)

Add in 1/3 water and 2/3 Apple cider vinegar...to your consistency liking. This makes a thicker Hot Sauce that you can 'spoon' out.

The carrots, garlic and onion take a LITTLE of the edge off of the Ghost Peppers.