

ALI'S NASTY HOT SAUCE

About 3 quarts

ORIGINAL
RECIPE!

HOUSHMAND'S
HAZARDOUS
HOT SAUCE

INGREDIENTS

AMOUNT	ITEM
2 lb.	large, mild peppers
1 lb.	Long hots
1 lb.	Jalapeños
½ lb.	Mixed habanero or other favorite extra-hot peppers
¼ lb.	Dried Thai peppers, rehydrated in water and drained
2 tbsp.	Italian seasoning
1 tbsp.	Salt
4 cups	Apple cider vinegar
¼ cup	Olive oil

PREPARATION

1. Rinse and remove stems from peppers (no need to remove seeds). Chop coarsely and combine peppers and all ingredients except olive oil in a large pot.
2. Cook for about 90 minutes on medium-low heat, simmering until peppers are soft.
3. Remove from heat and cool slightly. Add olive oil. Use an immersion blender in the pot or transfer peppers to a blender and process to the consistency that you prefer, from chunky to finely blended and pourable.
4. Use the sauce and refrigerate unused portion.
5. To preserve sauce, hot-fill in sterilized jars, following safe canning instructions available online or provided with canning supplies.

