

Goshen Potion "Harvest Hot" by Erin Lynch

Equipment:

24oz. glass fermentation jar w/ airlock
Fermentation weight or qt. sized Ziploc bag
1 TB kosher salt
2 C. purified water

2 large garlic cloves- sliced
80g red & green jalapenos-sliced (seed or no seed) about 5 peppers
25g orange, red or green habaneros- about 2 small peppers/ sliced
"smidge" of dill seed

Ingredients:

50g fresh diced pineapple- about ¼ cup
1 tsp black peppercorn
100g diced carrot- about ½ cup
1 tsp mustard seed
2 sprigs fresh thyme
240g red onion- 1 small, diced onion
120g diced sweet red bell pepper- 1 large pepper

Finishing Ingredients:

-1/4C apple cider vinegar
-¼ tsp allspice
-½ tsp shitake mushroom powder
-¼ tsp MSG
-1 tsp dark miso paste
-1/4 tsp xanthan gum powder (stabilizer)- optional

Directions:

- In a small bowl mix 2 cups of water + 1TB kosher salt (set aside)
- Place all other ingredients in fermentation jar and tamp down.
- Pour water/ salt solution (above) in jar until almost reaches top of jar
- Place fermentation weight or Ziploc filled with remaining brine into jar on top of ingredients. (do this over sink due to overspill)
- Either place air lock (if have) onto jar & lid or "burp" jar every two days or until there are no more bubbles.
- Place in a dark space or on counter covered with a towel. Keep a tray under your jar to prevent overspill.
- Ferment for approximately 6 weeks or longer if desired.

"The Finish"

- Empty contents into a large bowl and use an immersion blender to incorporate.
- add the finishing ingredients and blend until smooth.
- Put finished product into desired sized jars and place in refrigerator.
- Let "Potion" rest one week before enjoying!

Note

- Vinegar helps to make the sauce shelf-stable, but if you are new to the fermentation process, you should refrigerate after bottling.
- Add the finishing ingredients and blend