

Hudson Valley Hot Sauce

This Hot Sauce is a blend of 4 varieties of fresh pepper, both sweet and hot, along with natural sugar. This creates a flavor where heat is dominant then mellow and allows the sauce to compliment other flavors.

INGREDIENTS

PEPPERS Approximately

- 2- Green Pepper (HOT) - 3 ½ oz
- 1 - Habanero (HOT) - ½ oz
- 1 - Serrano (HOT) - ¾ oz
- 3 - Red Finger (SWEET) - 7 ⅝ oz

BRINE

- 1 ¼ Cup - Distilled White Vinegar
- 1 ½ Cup - Water
- 2 tsp - Kosher Salt
- 1 ¾ tsp - Garlic Flakes
- 7 Sprigs - Fresh Thyme
- ⅓ Cup + 3 tbsp - Maple Syrup
- 6 - Peel of Lime

INSTRUCTIONS

1. Char peppers on open grill
2. Combine all brine ingredients in clean quart pickling jar
3. Add charred peppers to a jar. Cover and refrigerate for 2 days
4. Remove peppers from the jar, clean and seed them. Then strain liquid and reserve liquid only
5. Add peppers and liquid to blender jar and puree until smooth
6. Pour smooth hot sauce into clean jars - Yields 24 ozs
7. Cover and refrigerate

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