

Recipe for:

FERMENTED HOT SAUCE

100-200 servings in a quart jar.

INGREDIENTS

- 2 large carrots, peeled, halved, and chopped into 2" chunks
- 4 cloves of garlic, halved
- 1 onion, peeled and julienned
- 4 c. of cleaned, de-seeded chilies, halved
- A brine Mixture of 4 c. of non-chlorinated water and 4 tsp. Sea salt

DIRECTIONS

1. Separate garlic, onions, and carrots equally into 2 quart jars.
2. Stuff the remaining portion of the jars with chili peppers.
3. Mix water and salt to create a brine
4. Pour brine over vegetables until they are fully covered.
5. Use a glass or ceramic weight to keep ingredients submerged.
Place air lock lid and store in a dark place for 2-6 weeks. Remove any white mold on top.
6. Place ingredients in a blender and blend for 2 minutes.
7. Pour ingredients into new clean containers of your choice, sealed with lids. The hot sauce can be stored in the refrigerator for several months.