

Hot Sauce By Barbara Beamer-Long on Friday, August 16, 2013 at 12:22am

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- 1 tsp veg. oil,
- 20 or more jalapeno peppers, sliced (I add tai and cayenne too)
- 3 cloves of fresh garlic minced,
- 1/2 cup minced onion,
- 3/4 tsp salt,
- 2 cups water,
- 1 cup white vinegar.

In a medium glass or enamel sauce pan mix saute the first 5 ingredients for about 4 minutes. Add the water and bring to a boil. Reduce heat and let simmer for 20 minutes.

Cool to room temperature.

Pour mixture into food processor and puree until smooth. With the processor running, pour vinegar in slowly. Pour into sterile room temp jars and leave 1/4" head space. wipe rims, screw on lids finger tight.

Process in a water bath for 10 minutes.

If you want a tomato base, cut an x in the bottom of cored tomatoes, dip in boiling water for 3 minutes, transfer to cold water, remove skin and de-seed. Cut up tomatoes and add to the first 5 ingredients (I use 5 medium) water bath the tomato based hot sauce for 40 minutes for pints.