

## **Remedy House Hot Sauce**

### **Fermenting the Peppers:**

10 Lbs. - Jalapeños (Rinsed, Chopped, Stems Removed)

2.5 Gallon - Water (can use some previous brine)

8 oz - Kosher Salt

#### **Procedure:**

Bring water and salt to a low simmer, or until all salt has dissolved. Place peppers in a 5 gallon bucket, pour room temperature brine over until covered. Place wet pink towels/ parchment over top to weigh down. Ferment in cool spot for 3 days.

### **Hot Sauce Build:**

1 QT - Drained fermented peppers

1 C. - Brine

1 C. - Apple Cider Vinegar

2 TSP. - Ground Cumin

1 TSP. - Citric Acid

3 TBSP. - Kosher Salt

3 TBSP. - Granulated Sugar

4 C. - Vegetable Oil

1.5 TSP. - Xanthan Gum

#### **Procedure:**

In individual batches, combine all ingredients together except oil and xanthan gum in Vitamix blender. Blend until smooth. Slowly add oil until emulsified, continue to quicken pace as emulsion is formed. Add xanthan gum, pulse to incorporate. Dump batched in a larger container. Once finished, stir well with whisk. Portion in 1-2 qt containers. Chill. Shelf life: 1 month.