

Rizzle Dizzle's Hot Sauces

Giancarlo Rizzi

Brine Fermentation Sauces

Ghost Pepper Hot Sauce

by White Thunder BBQ

Sauce Type: Brine Fermentation

Ingredients:

- ~20 x Ghost Peppers
- ~6 x Sweet Mini Red Chillies
- 4 x Shallots
- 2 x Garlic Heads
- ¼ Cup White Sugar
- ½ Cup Apple Cider Vinegar
- 3oz Bourbon
- 2 Tablespoons Tomato Paste
- A Splash of Canola Oil
- Salt to Taste
- 2.5% Brine Solution

Steps:

1. Slice Ghost Peppers
2. Combine ingredients in a jar for fermentation
 - Shallots, roughly chopped up in jar
 - Garlic Cloves at bottom of jar
 - Ghost Peppers
 - Sweet Mini Red Chillies
 - Fill with brine solution
3. Ferment 3 weeks
4. Blend everything, including the brine (keep blender for step 6)
5. Prepare a pan
 - Heat up a splash of Canola Oil
 - Add 2 tablespoons of tomato paste
 - Cook it a little bit
 - Add all the blended solution
 - Reduce sauce for 20-30 mins at a simmer
 - Add ¼ cup White Sugar
 - Add salt (to taste)
 - Add 3oz bourbon
6. In the blender, that is still dirty from step 4 blend together
 - the Hot sauce mixture
 - ½ cup Apple Cider Vinegar
7. Bottle the sauce

Conservation:

Shelf Stable

Source: Youtube: <https://www.youtube.com/watch?v=BGSgf8g08bY>

Mash Fermentation Sauces

Blazing Buffalo Hot Sauce

by ChilliChump

Sauce Type: Mash Fermentation

Ingredients (Normal Hot):

- 580g Cayenne Peppers (70%)
- 250g Ring of Fire Peppers (30%)
- 2 x 7 Pot Habaneros
- 1L White Vinegar (about 1.25x amount compared to fermented mash volume)
- 20g Salt (bit more than 2% WRT peppers weight)
- 1 Tablespoon Garlic Powder

Optional:

- 1 x 7 Pot Primo for more heat

Ingredients (Very Hot):

- 65% Ring of Fire Peppers
- 35% Cayenne Peppers
- 4 x 7 Pot Habaneros
- White Vinegar (about 1.25x amount compared to fermented mash volume)
- 2+% Salt
- 2-3 Tablespoons Garlic powder (more than in normal heat, so it comes through)

Steps:

1. Chop up all peppers loosely (going to blend it anyways)
2. Blend peppers all together with salt. Get peppers as small as you can.
3. Put peppers in jar, but keep the sides of the jar clean (or clean it up later) to avoid mold growth
 - Add lid and airlock
4. Leave to ferment for 6 weeks.
 - Should have no growth on top, just nice and red
5. After fermentation is complete:
 - Add about 1.25x white vinegar compared to volume of pepper mash
 - Ex: If you have 800ml of mash, add 1000ml of white vinegar
6. Emulsify vinegar with mash (using his mixer thing, if you want)
7. Filter the sauce through a sieve
8. Pour into bottles. It's shelf stable!

Note: Keep the stuff that you filtered out, you can freeze it in ice cube trays, or dry it

Conservation:

Shelf Stable

Source: YouTube: <https://www.youtube.com/watch?v=dRkXaa8ttM8&t>

Non-Fermented Sauces

Nandos Style Hot Sauce

by ChilliChump

Sauce Type: Not Fermented

Ingredients:

- 30-40 x Piri Piri Peppers (you can use other birds eye, or Super Chilli)
- 6 x Cayenne Peppers
- 4 x Ring of Fire Peppers
- 5 x Cloves of garlic
- 1 x Large White Onion
- Juice from 1 Large Lemon (or 2 small lemons)
- 2 tablespoons Vinegar (distilled white preferably)
- 2 tablespoons Vegetable Oil
- 1 tablespoon Dried Rosemary
- ½ tablespoon Salt
- ½ teaspoon Citric Acid (optional) - <https://geni.us/citricacid>

Steps:

1. Blend all ingredients together
 - Doesn't have to be super smooth, little bits is ok
2. Simmer at low heat for 10-15 minutes

Note: Heat takes away the vegetable taste, so it mellows out

Conservation:

Shelf Stable with the citric acid. Put in fridge once starting to use.

Source: YouTube: https://www.youtube.com/watch?v=lfYDh_VoTWs

Antep Apple Sweet Spicy Hot Sauce

by ChilliChump

Sauce Type: Not Fermented

Ingredients:

- 4 x Antep Aci Dolma (250g)
- 2 x Green Apple (290g total, for all apples)
- 1 x Red Apple
- 300ml Water
- 4 Tablespoons Apple Cider Vinegar (may need more if you have really sweet apples)
- 100g Ginger
- 2 x Cinnamon Sticks
- 10 x Pod of Green Cardamon
- 3 Teaspoons Rock Salt
- ½ Tablespoon Sugar
- ½ Teaspoon Xanthan Gum (optional)

Steps:

1. Grind up Cinnamon Stick and Cardamon Pods
2. Combine in a blender:
 - Chopped Apples and Peppers
 - 100ml Water
3. Remove from Blender and set aside
4. In the empty blender blend together:
 - A little bit of the sauce (Apples/Peppers)
 - Ginger
 - Cinnamon Powder
 - Cardamon Powder
 - Sugar
 - Salt
 - Apple Cider Vinegar
5. Add to blender, and mix well:
 - 200ml Water
 - All of Apple/Pepper mixture
6. Pour out into bottles

Note: The sauce will get darker as it reacts a bit with air that was introduced during blending.

Conservation:

Not Shelf Stable 1-2 Months in Fridge

Source: YouTube: <https://www.youtube.com/watch?v=eENSdhm3VJ0>

Bob's Habanero Peach Hot Sauce

by Bobby Carlson

Sauce Type: Not Fermented

Ingredients:

- 12 x Habanero Peppers, seeded and chopped
- 1 Can (15.5oz) Sliced Peaches in Heavy Syrup
- 1 Cup Distilled White Vinegar
- ½ Cup Dark Molasses
- ½ Cup Light Brown Sugar
- ½ Cup Yellow Mustard (cheap yellow kind)
- 2 Tablespoons Salt
- 2 Tablespoons Paprika
- 1 Tablespoon Ground Black Pepper
- 1 Tablespoon Ground Cumin
- ½ Teaspoon Ground Coriander
- ½ Teaspoon Ground Ginger
- ½ Teaspoon Ground Allspice

Note: Prepare Outdoors

Steps:

1. Put all the ingredients in the blender
2. Blend until liquefied
3. Boil sauce and then pour into hot, cleaned jars.
 - Leave ½ inch headspace
4. Boil the jars full of sauce, making sure they are submerged the whole time

Conservation:

Shelf Stable

Source: YouTube: <https://www.youtube.com/watch?v=ak1Ue93FCfs>

Simple 15 Minute Recipe

by Khang Starr

Sauce Type: Not Fermented

Ingredients:

- 4-5 x Superhot Peppers
- 1 x Large Bell Pepper (orange/yellow - depending on colour of sauce you want)
- 3 x Large Garlic Cloves
- ¼ Cup White Vinegar
- 1-2 Teaspoons Sugar (depending on your taste)
- 1 Teaspoon Salt

Optional: Can add a few other peppers, like

- 1-2 x Scarlet Rose for sweetness, and/or
- 2 x Lemon Starburst

Note: Make sauce, leave at least over night before using

Steps:

1. Remove seeds from bell pepper
2. Put in blender:
 - Bell pepper that was cut into smaller pieces
 - Prepared superhots (with some other peppers if you want)
 - You can remove some placenta from some superhots, since it can give a bitter taste
 - Add the other peppers if you want, like Scarlet Rose, or Lemon Starburst
 - 3 x Cloves Garlic
 - 1 teaspoon of salt
 - 1-2 teaspoons of sugar, depending on how much sweetness you want
 - ¼ cup of white vinegar
3. Blend everything as fine as possible
4. Put blended sauce in a pot
 - Cook slowly at low heat
 - Stir constantly once it starts to bubble so that everything dissolves evenly
 - This will thicken sauce. If you want thicker sauce, cook longer
 - As soon as it starts to bubble, stir for a couple minutes and it's already enough
 - Aim for a ketchup consistency
5. Wait for sauce to cool, and bottle
 - Pour in bottle and that's it

Conservation:

Not specified, but shouldn't be very long

Source: YouTube: <https://www.youtube.com/watch?v=Pt5EXWB397U>

Firey Mango Roasted Hot Pepper Sauce

by Smokey Ribs BBQ

Sauce Type: Not Fermented

Ingredients:

- 8 x Habanero Peppers
- 4 x Ghost Peppers
- 3 x Carolina Reaper Peppers
- 2 x Fresh Mangos, skinned and diced
- 2 Cup Fresh Pineapple Juice
- 5 x Garlic Cloves
- ½ Large Onion
- ¾ Cup White Vinegar
- 1 Tablespoon Sea Salt
- 1 Tablespoon Ground Black Pepper
- 3 Tablespoons Natural Honey
- Juice from 2 limes

Note: Prepare Outdoors

Steps:

1. Mix Onions, garlic, and whole peppers into a dry skillet
 - Dry roast it on the skillet. They should soften up a bit and have a little of charring
2. Put all in food processor
 - White Vinegar
 - Salt and Pepper
 - Mangos
 - ¾ cup Pineapple Juice
 - Lime juice
 - Honey
 - Blend for a few minutes
3. Strain the sauce through a sieve
4. Add remaining Pineapple Juice (1¼ cup)
5. Simmer at low heat to reduce it until you like the consistency – Probably about half reduced?
6. Pour it into bottles while still hot

Conservation:

Unknown

Source: YouTube: <https://www.youtube.com/watch?v=4d2WsVWoJIA>

Hot Pepper Dishes

Piri Piri Chicken

by ChilliChump

Sauce Type: Dish

Ingredients:

- 12 x Piri Piri Peppers (dried or not)
- 150ml Vegetable Oil
- 5 x Garlic Cloves
- Juice from 2 Lemons
- 3 Teaspoons Salt
- 3 Teaspoons Thyme

Steps:

Prepare Marinade

- Blend all ingredients together until it forms a white mayonnaise-like paste

Prepare Chicken

- Spatchcock the chicken
 - Remove spine and sternum, flatten with insides facing down
- Poke holes all over chicken, on both sides, with a knife
- Rub marinade over the inside and outside of chicken

Cooking

Oven: 180C

- 50mins - Small/Medium Chicken
- 60mins - Large Chicken

BBQ: Medium Heat

- Start with Skin facing up for 25 mins
- Turn over and leave skin-down for only a few mins
- Flip it back over to skin facing up for another 25 mins
- Total cooking time: ~ 50 mins. Start testing it after 45 mins
 - Cut down to bone, shouldn't be red or anything

Source: Youtube: <https://www.youtube.com/watch?v=wymldjJJ1eg>