






Scotch Bonnet Pepper Hot Sauce (with Roasted Garlic & Carrots)

 Course	Jams, Sauces, Dips & Spreads, Sauces
 Keyword	Gluten Free, vegan, Vegetarian
 Prep Time	10 minutes
 Cook Time	25 minutes
 Total Time	35 minutes
 Author	Jessica Hylton



★★★★★
4.8 from 5 votes

Ingredients

Scotch Bonnet Pepper Hot Sauce (with Roasted Garlic & Carrots)

- 1 cup chopped carrots
- 11 scotch bonnet peppers or habanero peppers stems removed and sliced in half
- 7 garlic cloves
- 1 cup white vinegar
- 1 cups water
- 1.5 tablespoons sea salt
- 1.5 tablespoons coconut sugar
- 1 large onion chopped
- 1 large lime juiced

Instructions

Scotch Bonnet Pepper Hot Sauce (with Roasted Garlic & Carrots)

1. In a skillet (I use a cast iron skillet) add the garlic, with the skins still on, and allow to blacken on both sides (flipping in between) until roasted, about 10 minutes.
2. Once blackened, remove from skillet and peel the skins off the cloves. Add the (now peeled) cloves back to skillet and add all the other ingredients except the lime.
3. Stir together. Bring to a boil and reduce to a simmer for 25 minutes, stir infrequently.
4. Remove from heat and pour into your blender. Squeeze in the lime juice. Blend together in a high powered blender for 3 minutes, or in a regular blender until very, very smooth. If you'd like your sauce thinner, feel free to add more lime juice to thin out and blend again. I liked mine spoonable and not thin.
5. Pour into a clean, sterilized jar and screw tight. You can use it immediately, but after 2 days the flavours meld together wonderfully. Add to anything and enjoy!!

Notes

recipe adapted (portions) from [Happyolks Carrot Habanero Hot Sauce](https://happyolks.com/habanero-hot-sauce/)

Scotch Bonnet Pepper Hot Sauce (with Roasted Garlic & Carrots) <https://jessicainthekitchen.com/scotch-bonnet-pepper-hot-sauce-roasted-garlic-carrots/> February 27, 2017