



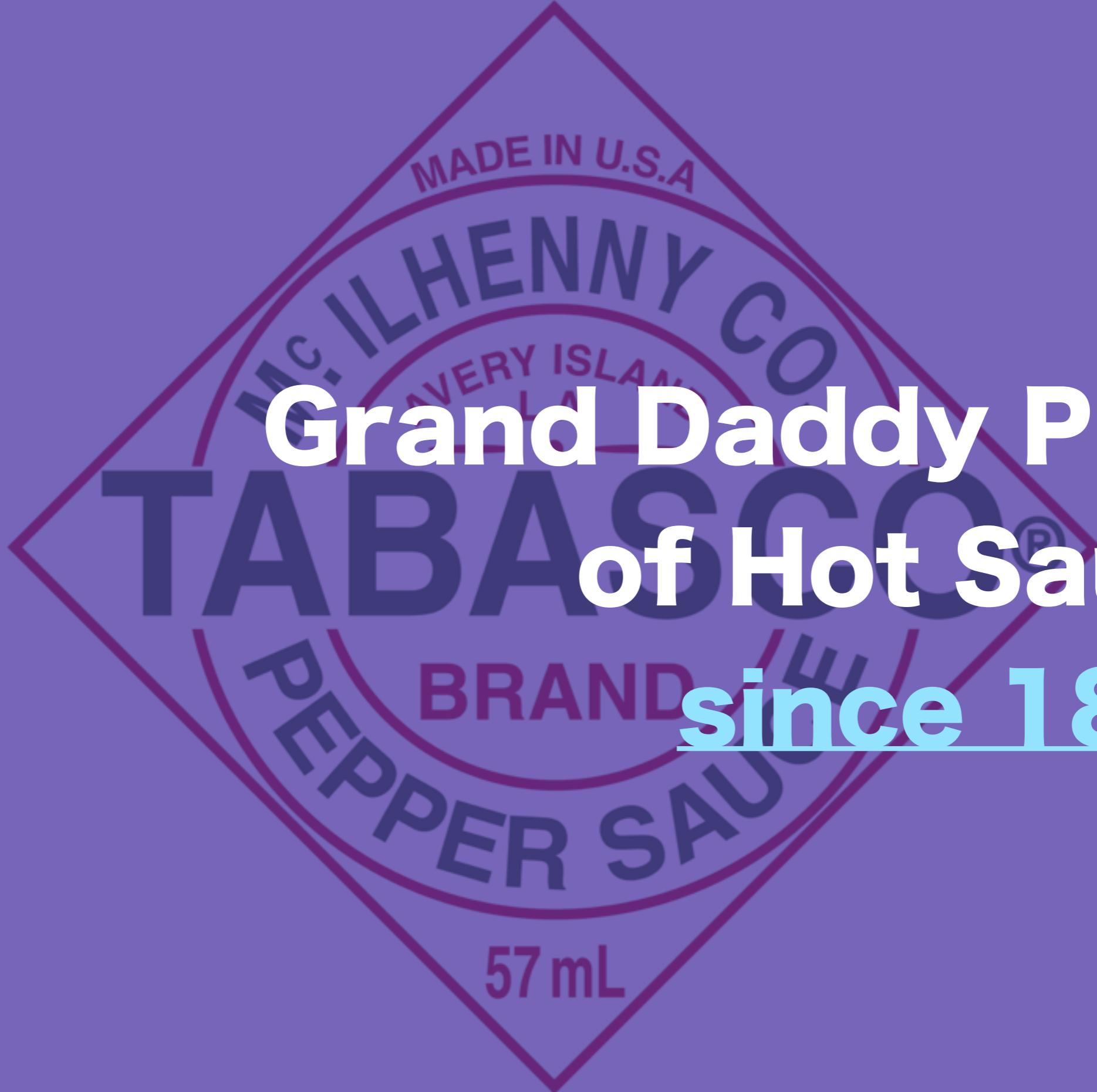
# THE INS AND OUTS OF HOT SAUCE

Melinda's is bomb.



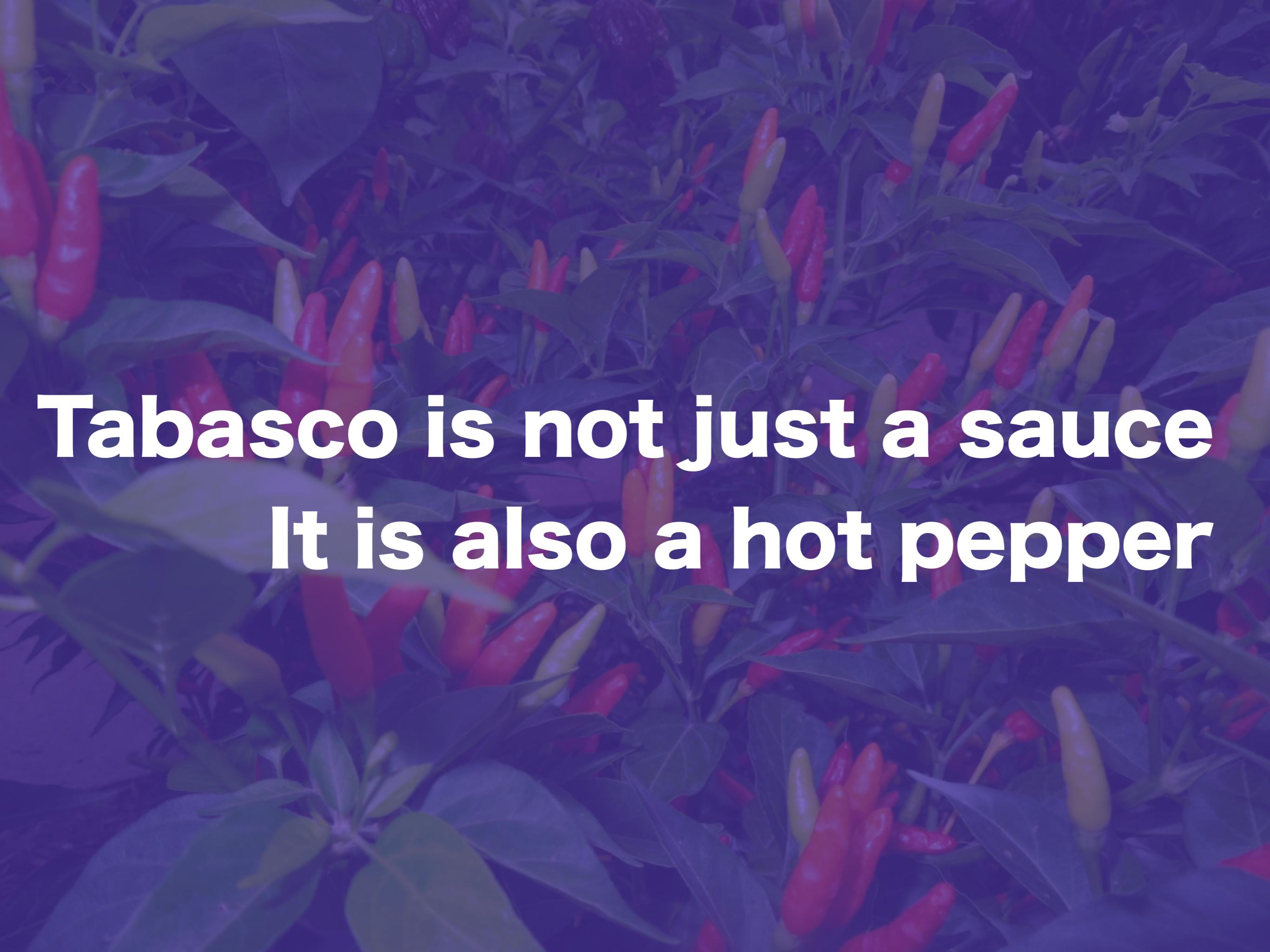
So is Marie Sharp's.





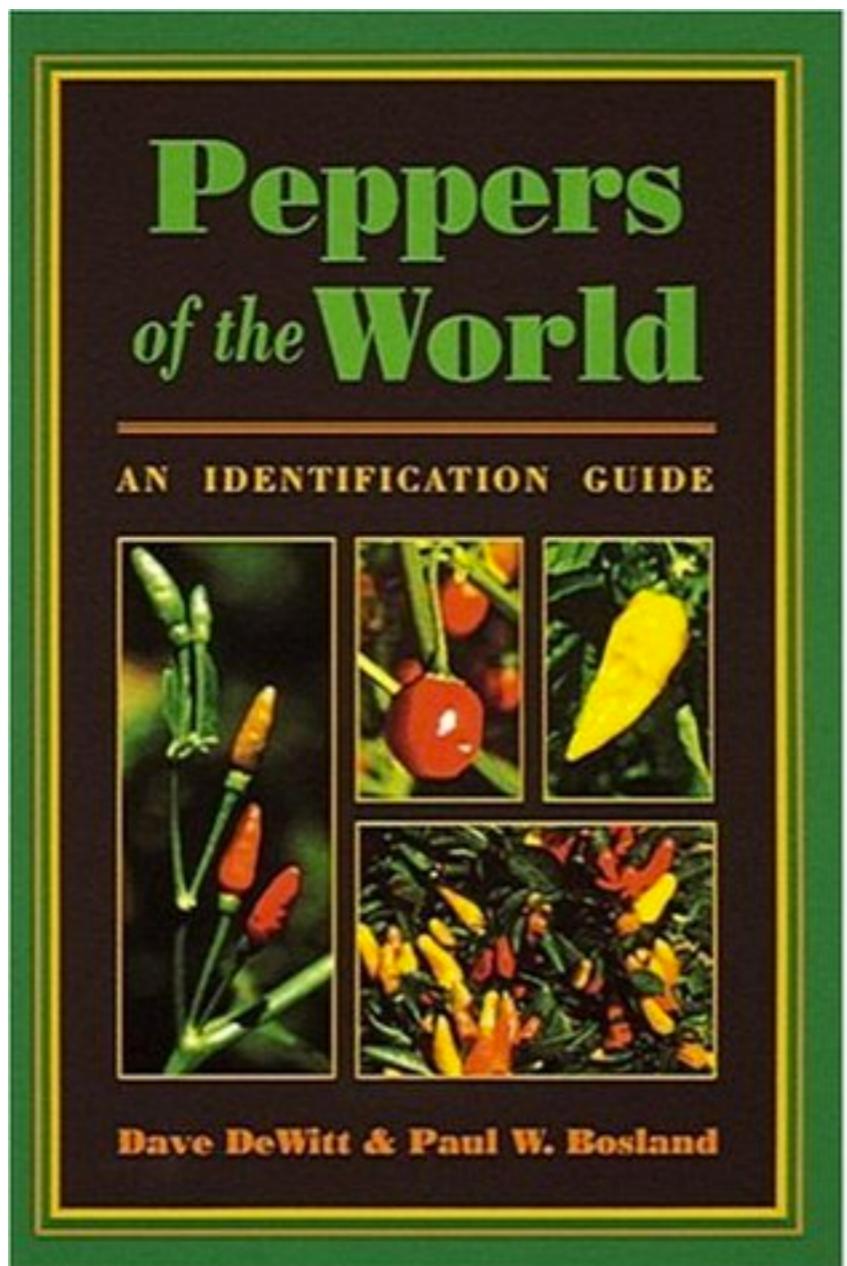
Grand Daddy Purp  
of Hot Sauce  
since 1868



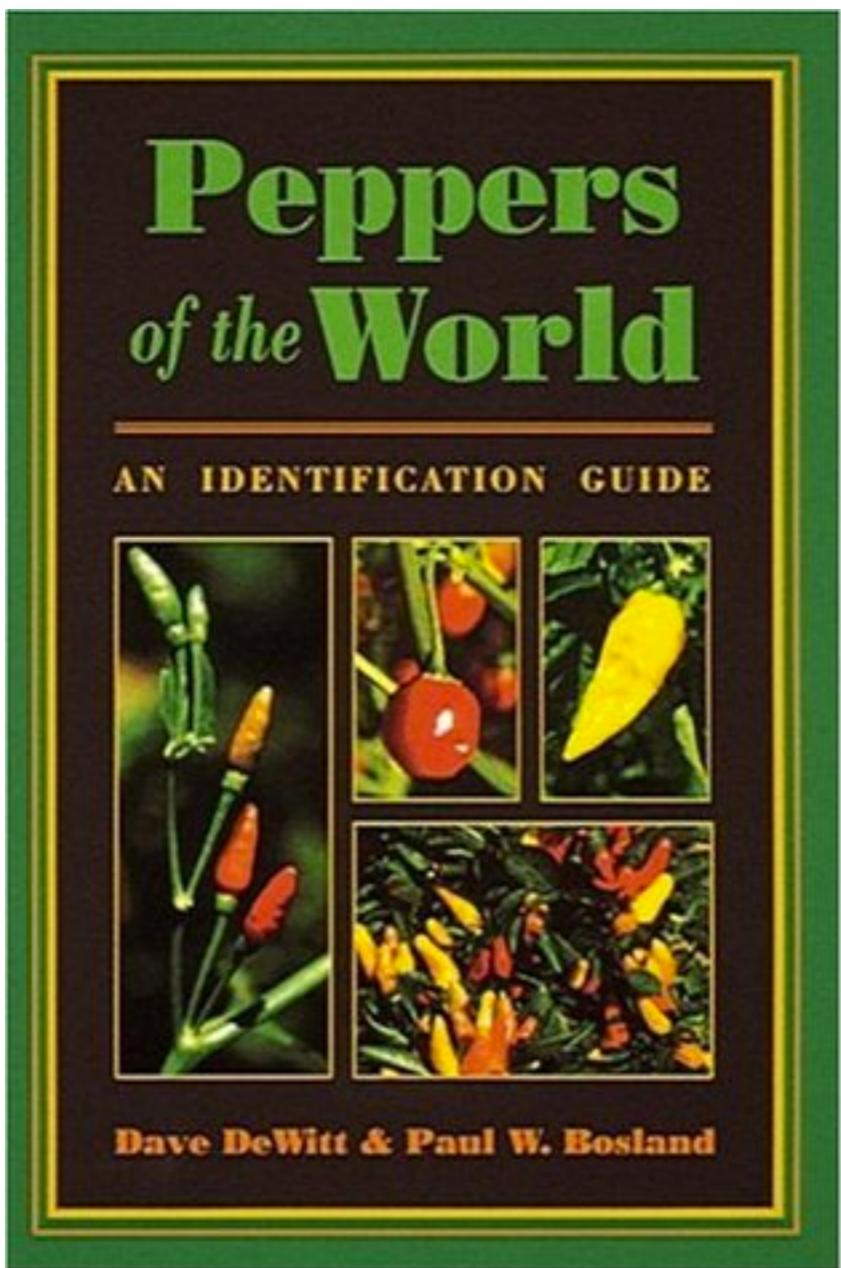
A dense field of chili pepper plants, likely Tabasco, with many red and yellow peppers hanging from the vines. The plants have large, dark green leaves. The background is a solid purple.

**Tabasco is not just a sauce  
It is also a hot pepper**

# THIS BOOK IS BOSS

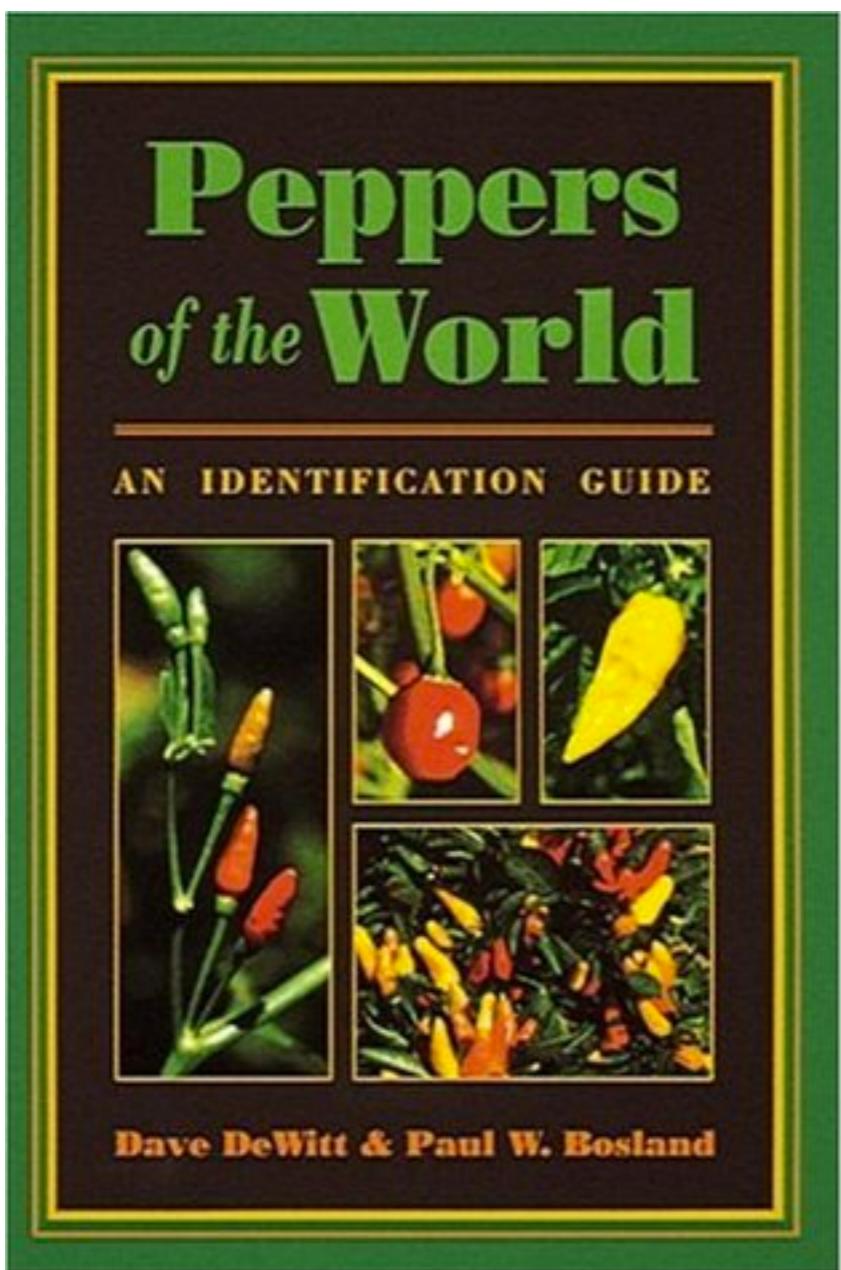


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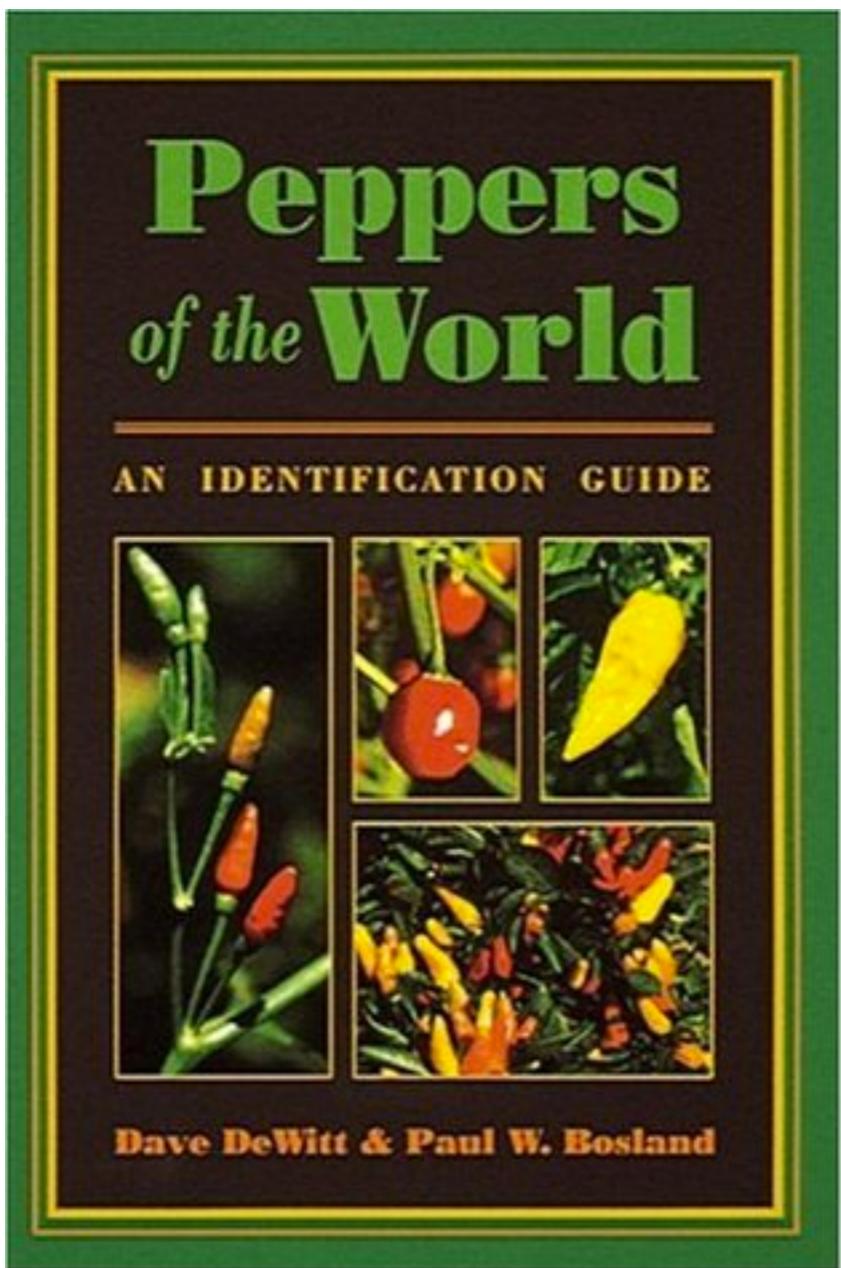
## THINK AUDUBON FIELD GUIDE TO HOT PEPPERS

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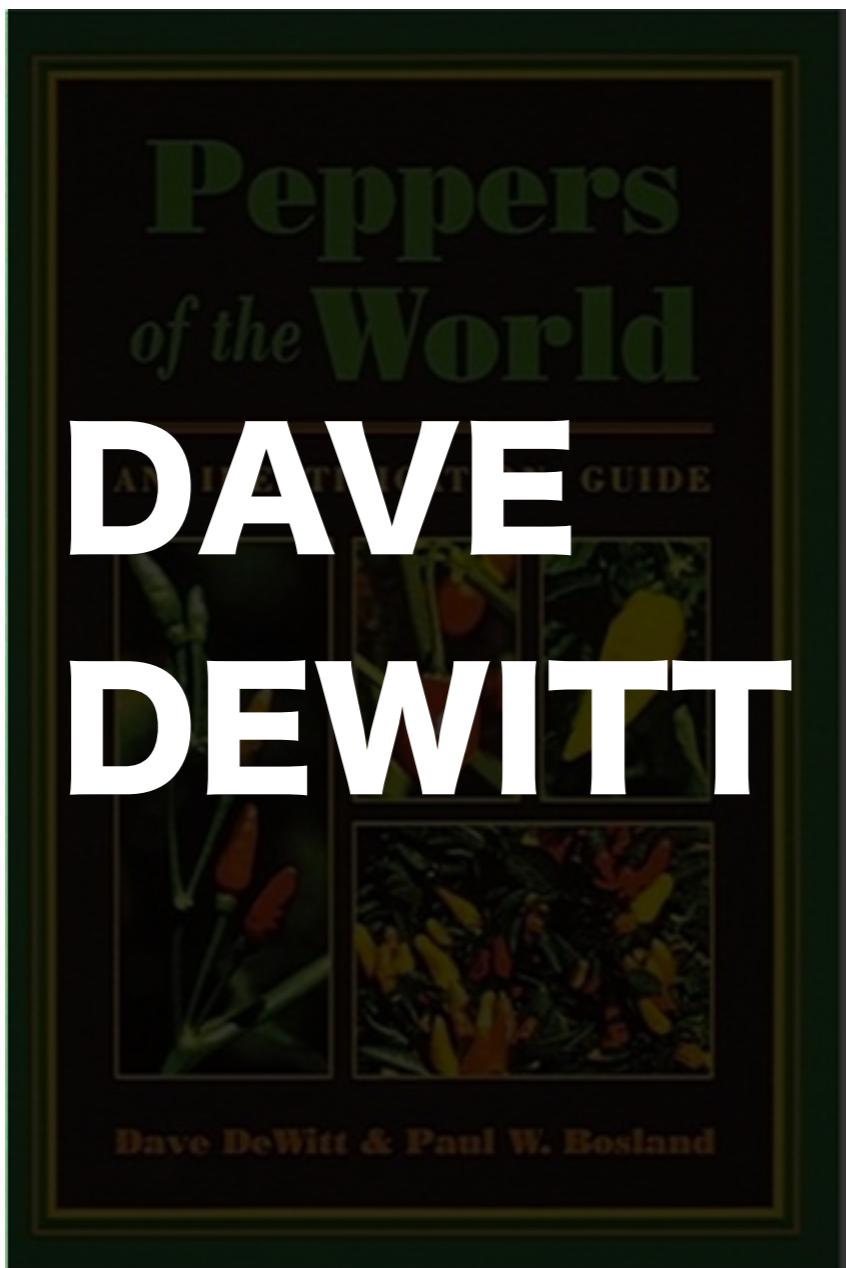
THINK AUDUBON FIELD  
GUIDE TO HOT PEPPERS

# THIS BOOK IS BOSS



THINK AUDUBON FIELD  
GUIDE TO HOT PEPPERS

# THIS BOOK IS BOSS



THINK AUDUBON FIELD  
GUIDE TO HOT PEPPERS



**PLEASE. TELL ME ABOUT  
DAVE DEWITT**

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THE HILARIOUS NEW BOOK  
BY RADIO 94 ROCK JOCK  
**TJ TROUT**  
GET YOUR COPY TODAY!



Green Chile and a Bloody Mary: a Match Made in Heaven?  
20 Oct 2014 | 1:35 pm

A reader reached out to me and let me know that only a few miles up the road from me (130 miles actually), some New Mexico natives are making their own brand of Bloody Mary mix, and I got a bottle – a jar actually – to try out.

[Continue reading →](#)

Hot Toddy, Hotter Bite  
18 Oct 2014 | 2:33 pm

If you're looking for a fun twist on the hot toddy to counter karmic vengeance, try my version with CaJohn's Frostbite. [Continue reading →](#)

Meet the World's Smallest Chile Ristra  
17 Oct 2014 | 7:00 am

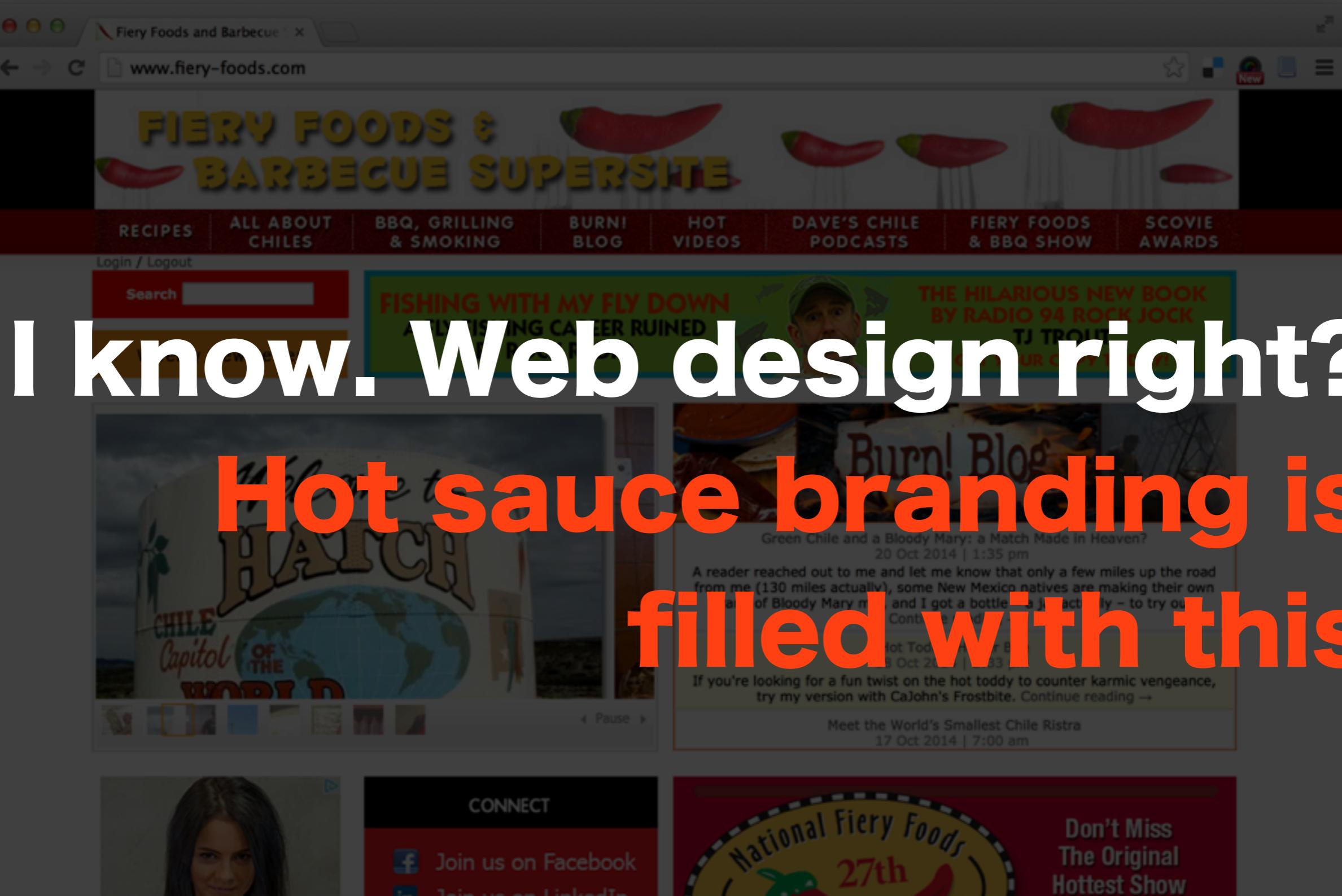


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Don't Miss  
The Original  
Hottest Show



I know. Web design right?

Hot sauce branding is  
filled with this



A fluffy orange and white cat is the central figure. It wears black-rimmed glasses, a red patterned tie, and a silver-toned wristwatch. The cat is positioned on a light-colored keyboard. The background is a dark, out-of-focus outdoor scene.

# Hot Peppers



# Hot Peppers

**Anyway, time for the nerd out session**

# WHAT IF I TOLD YOU



# WHAT IF I TOLD YOU



YOU'VE MAINLY BEEN  
EATING CAPCICUM ANNUM  
ALL YOUR LIFE?

# ALL BELL PEPPERS



YOU'VE MAINLY BEEN  
EATING CAPCICUM ANNUM  
ALL YOUR LIFE?

# ALL BELL PEPPERS

## JALAPEÑOS



YOU'VE MAINLY BEEN  
EATING CAPCICUM ANNUM  
ALL YOUR LIFE?

ALL BELL PEPPERS

JALAPEÑOS

CAYENNE

YOU'VE MAINLY BEEN  
EATING CAPCICUM ANNUM  
ALL YOUR LIFE?

# FIVE SPECIES OF HOT PEPPERS



# FIVE SPECIES OF HOT PEPPERS



## CAPCICUM ANNUM

# FIVE SPECIES OF HOT PEPPERS



**CAPCICUM ANNUM**

**CAPCICUM CHINESE**

# FIVE SPECIES OF HOT PEPPERS



**CAPCICUM ANNUM**

**CAPCICUM CHINESE**

**CAPCICUM FRUTESCENS**

# FIVE SPECIES OF HOT PEPPERS



**CAPCICUM ANNUM**

**CAPCICUM CHINESE**

**CAPCICUM FRUTESCENS**

**CAPCICUM BACCATUM**

# FIVE SPECIES OF HOT PEPPERS



**CAPCICUM ANNUM**

**CAPCICUM CHINESE**

**CAPCICUM FRUTESCENS**

**CAPCICUM BACCATUM**

**CAPCICUM PUBESCENS**



A dark, low-light photograph of a garden bed. The bed is filled with brown mulch and several small, green, leafy plants are scattered across it. The lighting is very dim, creating a moody atmosphere.

I've grown everything except  
**Capcicum Pubescens**





**I started in 2007.  
This was my garden in 2010.**



A photograph of a garden. The foreground is filled with dense green foliage, likely from large plants like tomatoes or bell peppers. A green garden hose lies on the ground in the lower-left corner. In the background, there's a wooden structure, possibly a garden bench or a small deck, and a chain-link fence. The overall scene is a typical residential garden.

**This was my garden in 2014.**





# POD SHAPE AND COLORATION



# DIRECTION OF FRUITING



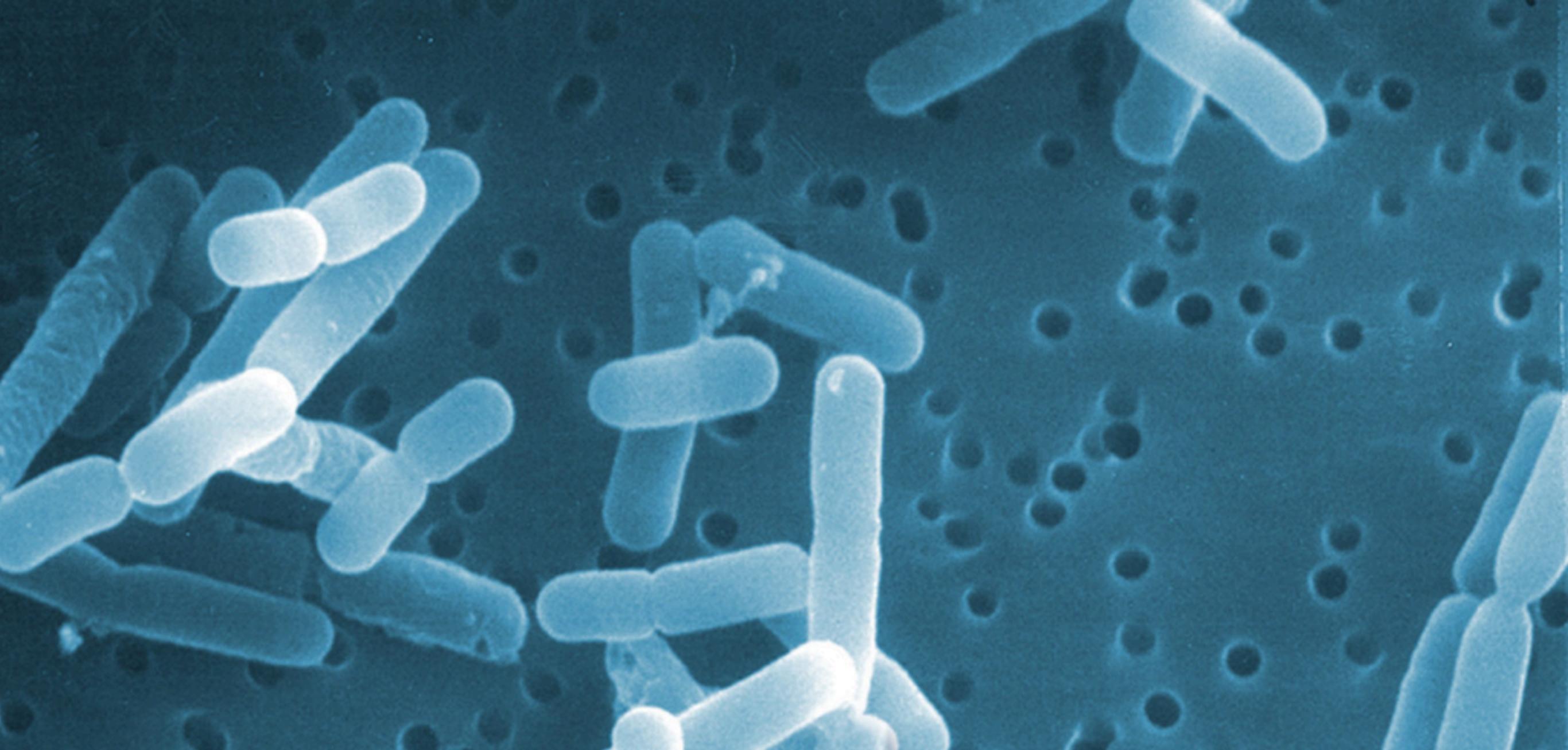
WALK INTO THE KITCHEN LIKE

# PEPPER MASH



# THE LOUISIANA PEPPER MASH





**LACTOBACILLIS  
IS LIKE EVERYWHERE**

LACTOBACILLIS BREVIS  
PRODUCES ORGANIC ACIDS.

SPECIFICALLY ACETIC ACID.

THE ALL NATURAL  
CHOICE FOR FOOD  
See Back  
5% ACIDITY

16 FL OZ  
(1 PT) 473mL

THE ALL NATURAL  
CHOICE FOR FOOD  
See Back  
5% ACIDITY

16 FL OZ  
(1 PT) 473mL

A photograph of two clear glass bottles of Heinz Distilled White Vinegar. The labels are white with a gold border. The Heinz logo is in the center, and a blue ribbon seal to the right of it says "#1 NATIONAL BRAND". The labels also feature a sprig of rosemary and the words "DISTILLED WHITE VINEGAR". A large, semi-transparent red rectangular box is overlaid on the middle of the image, containing white text.

LACTOBACILLIS BREVIS  
PRODUCES ORGANIC ACIDS.

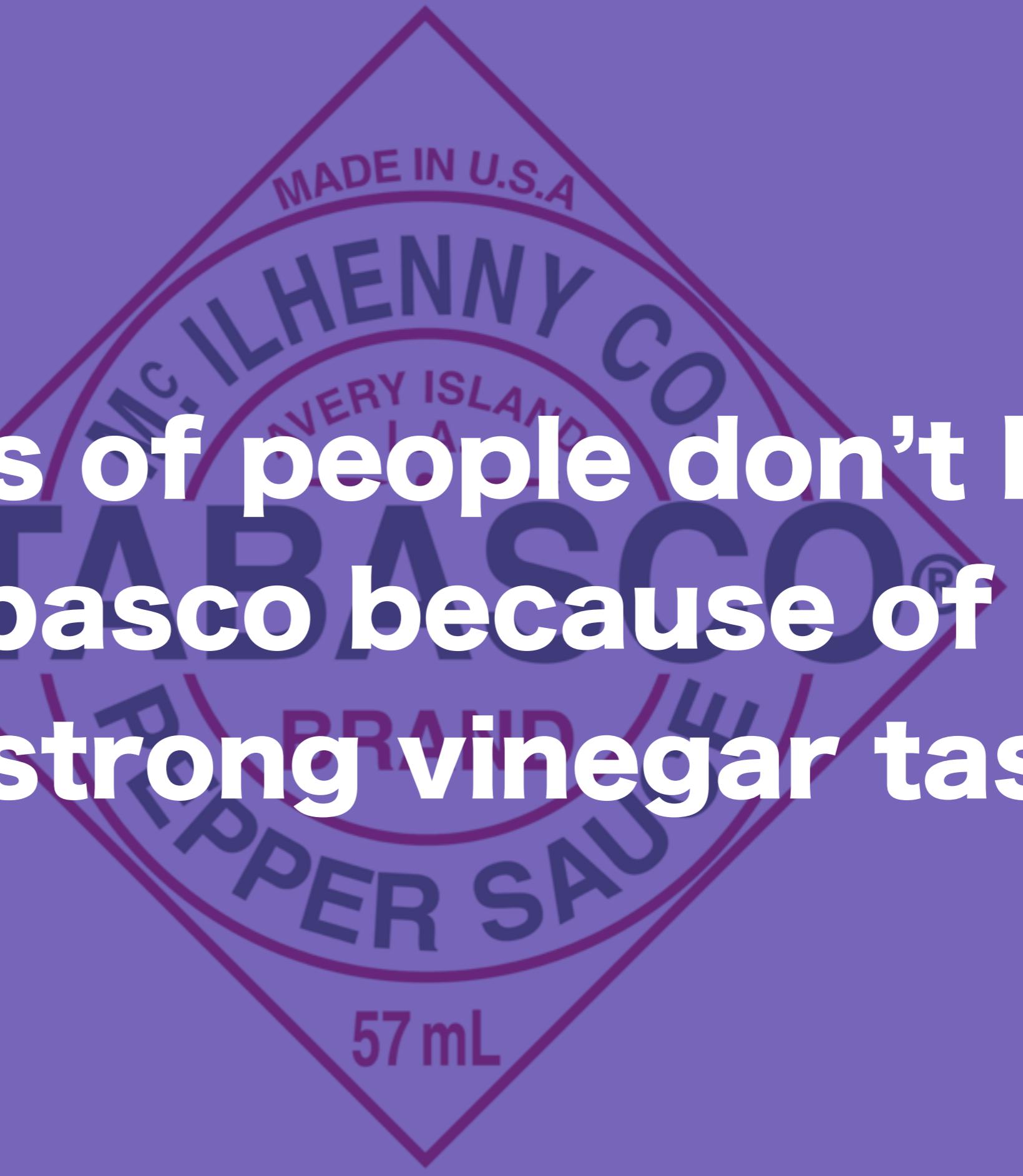
SPECIFICALLY ACETIC ACID.

A MIXTURE OF 5% ACETIC ACID  
BY VOLUME IS VINEGAR.



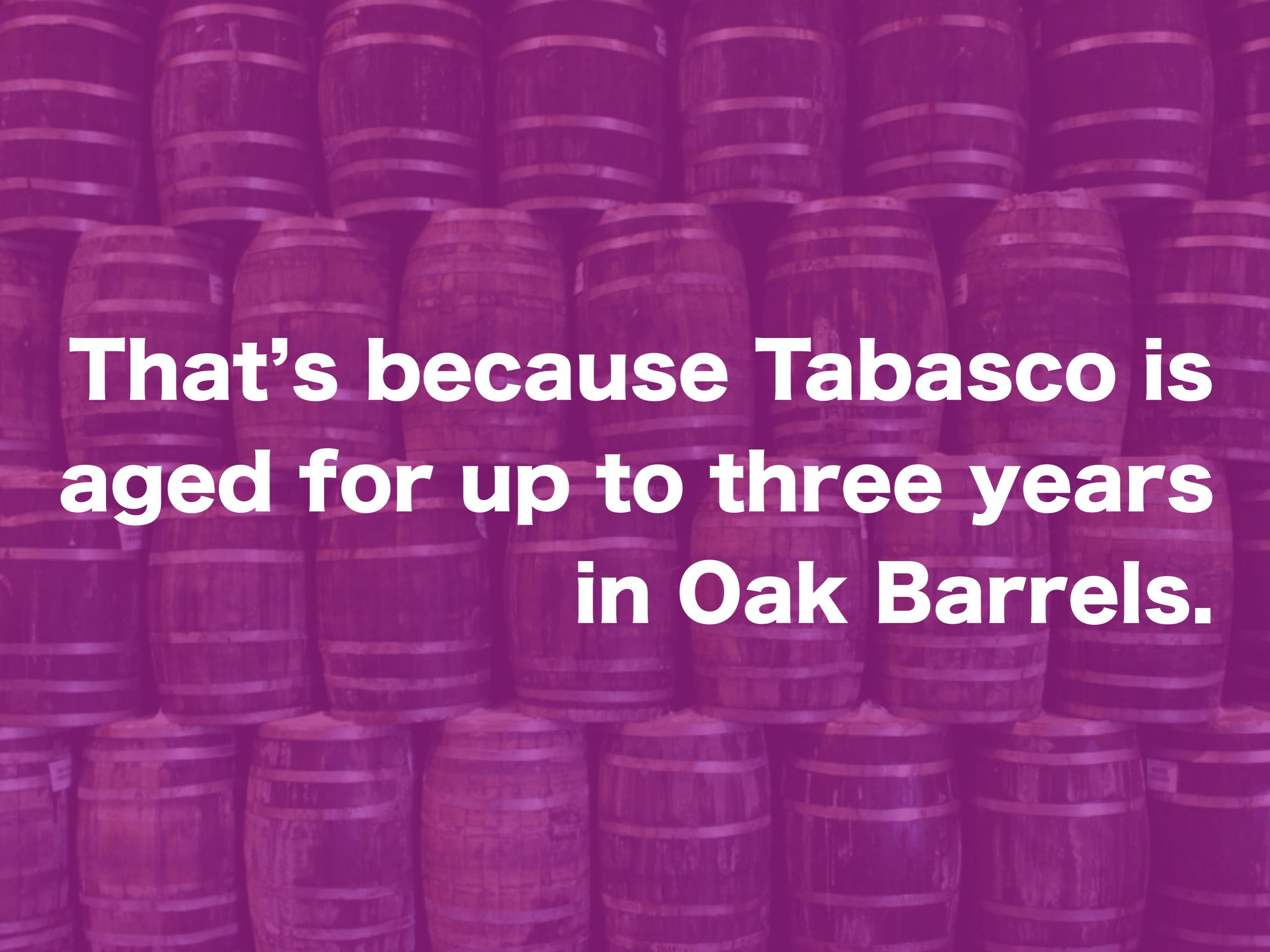
WAT?





Lots of people don't like  
Tabasco because of it's  
strong vinegar taste.





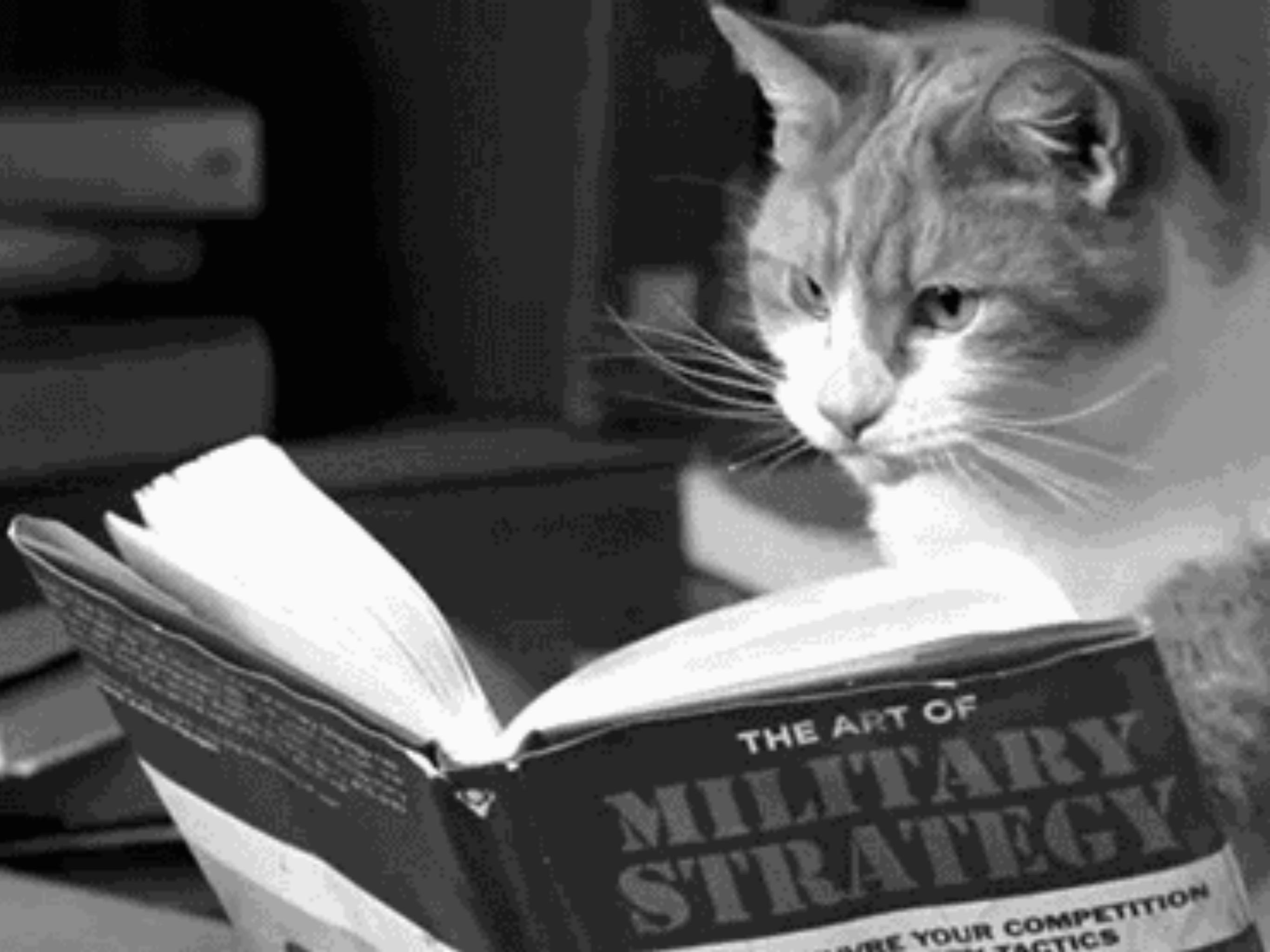
That's because Tabasco is  
aged for up to three years  
in Oak Barrels.

A massive, bright orange and yellow explosion dominates the center of the image, set against a backdrop of a clear blue sky and a green, hilly landscape. The explosion is highly detailed, with intense fire and smoke billowing upwards and outwards. The text 'MIND. EXPLOSION.' is overlaid in the center of the explosion.

**MIND. EXPLOSION.**



**I CAN HAZ RECIPE?**



THE ART OF

**MILITARY  
STRATEGY**

“BE YOUR COMPETITION  
IN TACTICS”

# MAKING PEPPER MASH IS EASY

THE ART OF

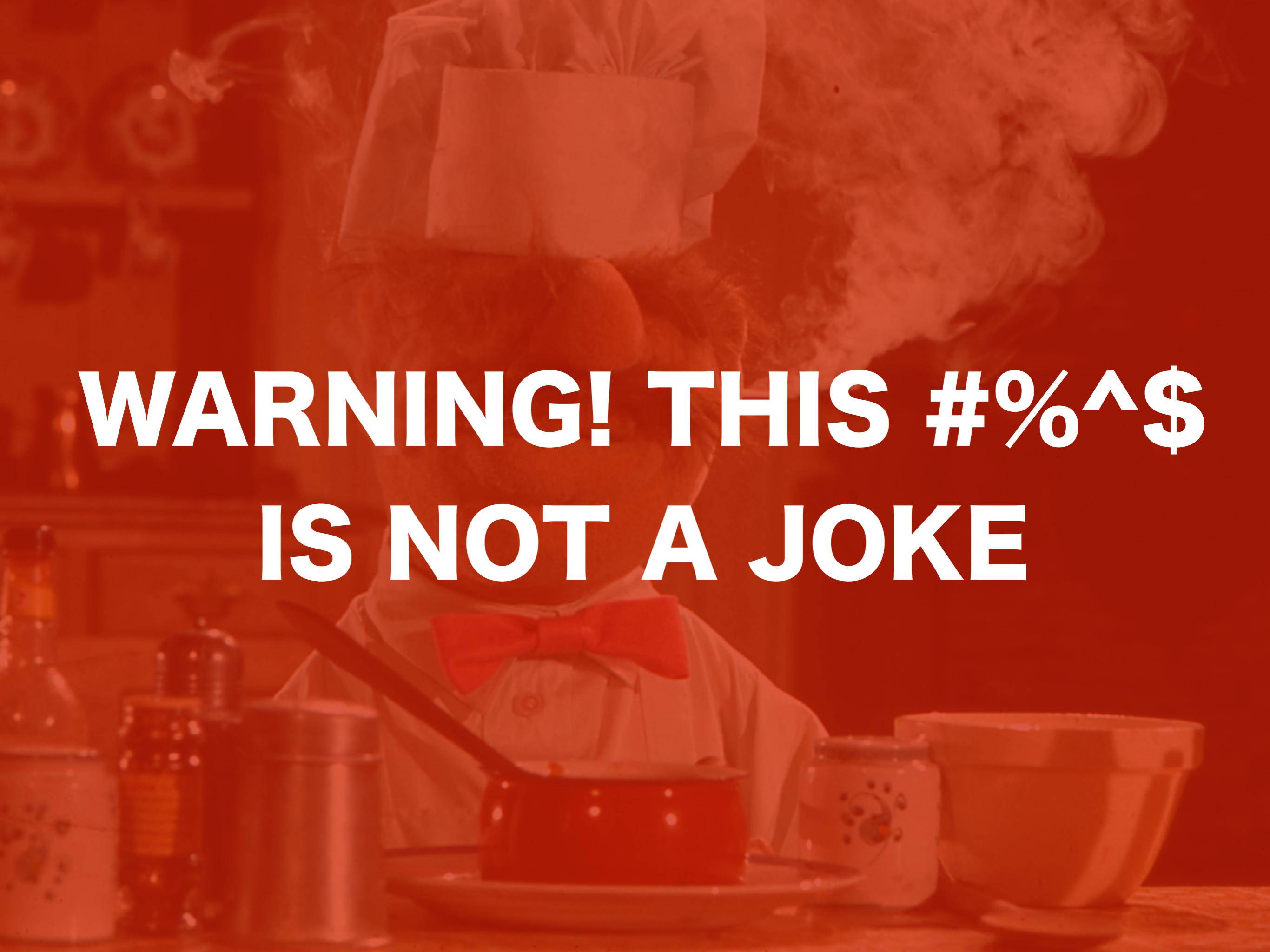
MANAGING  
STRATEGIC

MOVE YOUR COMPETITION  
WITH YOUR TACTICS

MAKING PEPPER  
MASH IS EASY  
PEPPERS. VINEGAR.  
SALT. DONE.

THE ART OF  
MANAGEMENT  
STRATEGY  
MOVE YOUR COMPETITION  
WITH YOUR TACTICS



A man in a white lab coat and a face mask is standing in a laboratory. He is holding a test tube with a red liquid. Behind him are various pieces of laboratory equipment, including a microscope and several glass jars. The background is slightly blurred, focusing on the man and his actions.

**WARNING! THIS #%^\$  
IS NOT A JOKE**



A person wearing a white lab coat, a red apron, and safety goggles, holding a red bell pepper.

**ALWAYS WEAR  
PROTECTIVE GOGGLES  
AND GLOVES WHEN  
HANDLING RAW HOT  
PEPPERS!**



# HOT PEPPERS.



**DESEEDED PEPPERS.**



MASHED.



**ADD VINEGAR, THEN JAR.  
ADD SALT IN THE JAR.**



DONE.

THAI CHILE {4-12} / {5-12} / {6-12} / {7-12} / {8-12} UREF

597 g	PEPPERS	TOTAL
1833 g	VINEGAR	
16 x 5 g	SALT	

$$\therefore \frac{1833 \text{ g}}{597 \text{ g}} = 3.07 \text{ v/p}$$

YIELDED  $\approx$  10 CUPS TOTAL  
VOLUME

- VINEGAR & PEPPERS WERE COMBINED IN A MEDIUM SAUCEPOT ( $\sim 1 \frac{1}{2}$  GAL) & BROUGHT TO A BOIL FOR SEVERAL MINUTES
- EACH JAR WAS NOT MEASURED INDIVIDUALLY BUT WERE PART OF 9.5 CUPS OF VOLUME
- {9-12} LAST  $\frac{1}{2}$  CUP OF MIXTURE HAD  $1\frac{1}{2}$  CUPS VINEGAR ADDED TO IT.
- 16 grams of SALT WAS ADDED TO EACH JAR INDIVIDUALLY.

{9-12} UREF

$$\frac{1}{20} \cdot 597 \text{ g} = 29.5 \text{ g PEPPERS}$$

$$\frac{1}{20} \cdot 1833 \text{ g} = 91.5 \text{ g VINEGAR}$$

$$21.5 \times 225 = 337.5 \text{ g VINEGAR}$$

$$16 \text{ g SALT}$$

$$\therefore \frac{337.5 \text{ g} + 91.5 \text{ g}}{29.5 \text{ g}} = 14.54 \text{ v/p}$$

$$\frac{9.5 \text{ CUPS}}{5 \text{ JARS}} \approx 1.9 \text{ CUPS/JAR} \quad \frac{10}{1.9} \approx 5.26$$

$$\therefore 597 \text{ g} - 5.26 = 113.49 \text{ g PEPPERS}$$

$$1833 \text{ g} - 5.26 = 348.48 \text{ g VINEGAR}$$

↑ ↑  
PER JAR

$$16 \text{ g SALT}$$

# TAKE NOTES. RATIOS ARE IMPORTANT.

$$\therefore \frac{1833g}{597g} = 3.07 \text{ v/p}$$

YIELDED  $\approx$  10 CUPS TOTAL  
VOLUME

29-125 [UREF]

$$\frac{1}{20} \cdot 597g = 29.5g \text{ PEPPERS}$$

$$\frac{1}{20} \cdot 1833g = 91.5g \text{ VINEGAR}$$

$$21.5 \times 225 = 337.5g \text{ VINEGAR}$$

$$16g \text{ SALT}$$

$$\therefore \frac{337.5g + 91.5g}{29.5g} = 14.54 \text{ v/p}$$

BUT WERE PART OF 9.5 CUPS OF VOLUME  
• 29-125 LAST  $\frac{1}{2}$  CUP OF MIXTURE HAD  
1 $\frac{1}{2}$  CUPS VINEGAR ADDED TO IT.  
• 16 grams of SALT WAS ADDED TO  
EACH JAR INDIVIDUALLY.

$$\frac{9.5 \text{ CUPS}}{5 \text{ JARS}} \approx 1.9 \text{ CUPS/JAR} \quad \frac{10}{1.9} \approx 5.26$$

$$\therefore 597g \div 5.26 \approx 113.49g \text{ PEPPERS}$$

$$1833g \div 5.26 = 343.48g \text{ VINEGAR}$$

↑ ↑  
PER JAR  
16g SALT

# TAKE NOTES. RATIOS ARE IMPORTANT.

$$\therefore \frac{1833g}{597g} = 3.07 \text{ v/p}$$

YIELDED  $\approx$  10 CUPS TOTAL  
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$$\frac{1}{20} \cdot 597g = 29.5g \text{ PEPPERS}$$

$$\frac{1}{20} \cdot 1833g = 91.5g \text{ VINEGAR}$$

$$21.5 \times 225 = 337.5g \text{ VINEGAR}$$

$$16g \text{ SALT}$$

$$\therefore \frac{337.5g + 91.5g}{16g} = 14.54 \text{ v/p}$$

BUT WERE PART OF 9.5 CUPS OF VOLUME  
• 29-125 LAST  $\frac{1}{2}$  CUP OF MIXTURE HAD  
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$$\frac{9.5 \text{ CUPS}}{5 \text{ JARS}} \approx 1.9 \text{ CUPS/JAR} \quad \frac{10}{1.9} \approx 5.26$$

$$\therefore 597g \div 5.26 \approx 113.49g \text{ PEPPERS}$$

$$1833g \div 5.26 = 343.48g \text{ VINEGAR}$$

$$16g \text{ SALT}$$

## HERE ARE SOME OF MINE

I make pepper mash.  
And I make hot sauce.





MY MASH FERMENTS FOR A YEAR.

THEN BECOMES  
SAUCE.



THEN BECOMES  
SAUCE.

EVERYTHING  
DONE BY  
WEIGHT.



THEN BECOMES  
SAUCE.

EVERYTHING  
DONE BY  
WEIGHT.

HEATED OVER  
212F FOR 30  
MINUTES



THEN BECOMES  
SAUCE.

EVERYTHING  
DONE BY  
WEIGHT.

HEATED OVER  
212F FOR 30  
MINUTES

BOTTLES ARE  
BAKED OR  
BOILED FOR  
SANITIZATION



THEN BECOMES  
SAUCE.

EVERYTHING  
DONE BY  
WEIGHT.

HEATED OVER  
212F FOR 30  
MINUTES

BOTTLES ARE  
BAKED OR  
BOILED FOR  
SANITIZATION

HOT SAUCE IS A HIGH  
ACID FOOD

PH BELOW 3.7

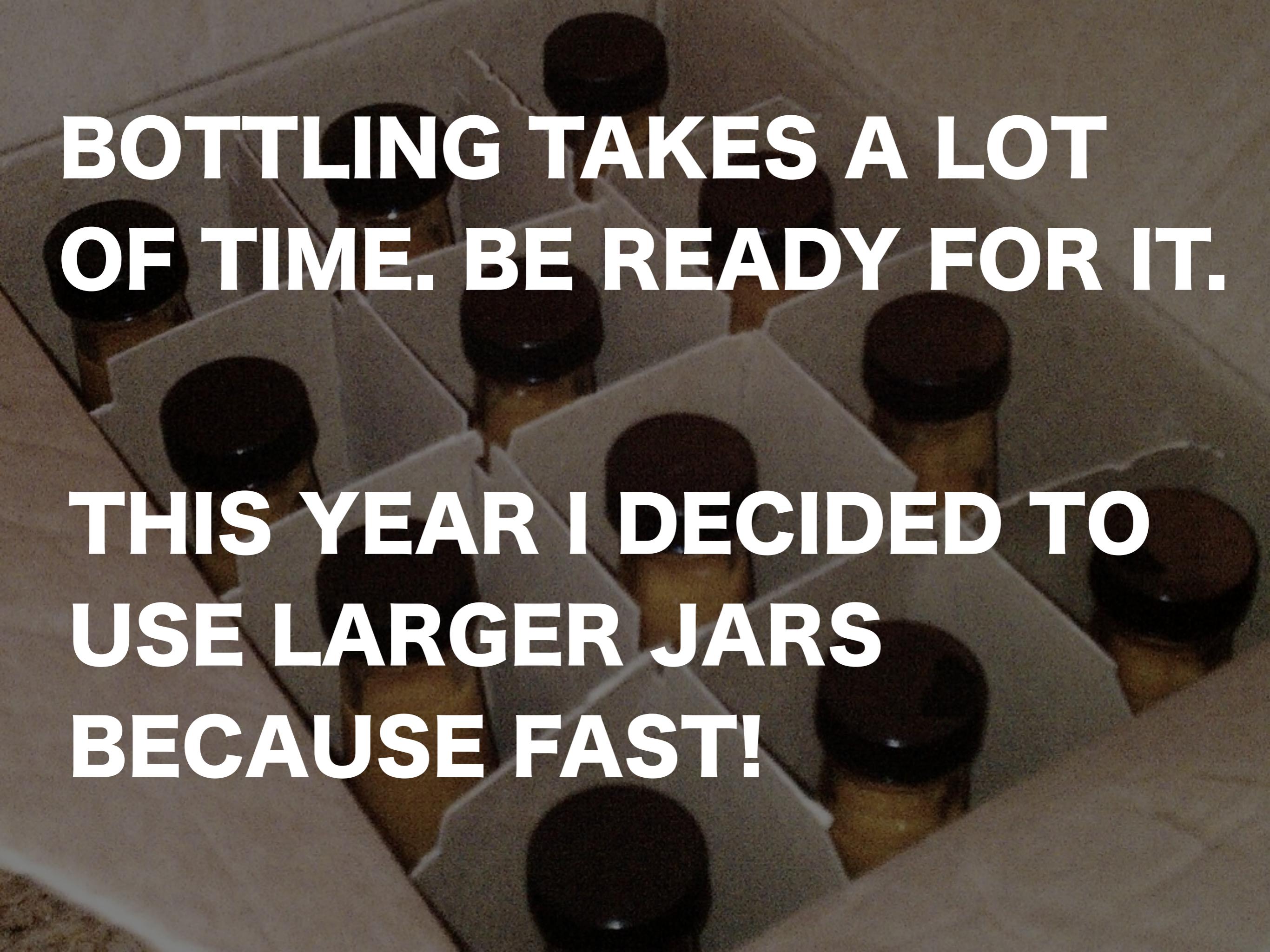
YOU SHOULD STILL  
FOLLOW ALL FOOD  
SAFETY PROCEDURES







**BOTTLING TAKES A LOT  
OF TIME. BE READY FOR IT.**



**BOTTLING TAKES A LOT  
OF TIME. BE READY FOR IT.**

**THIS YEAR I DECIDED TO  
USE LARGER JARS  
BECAUSE FAST!**



**DROP THE  
SAUCE**



**END**

**THIS SLIDE INTENTIONALLY LEFT WITH  
ANIMALS WEARING MONACLES**