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How to Make Homemade Sriracha Sauce

★★★★★

Not only is making your own hot sauce (also known as rooster sauce) at home possible, it's really fun and there's hardly any work involved. Serve it on just about anything.

By Chef John

Prep: 30 mins

Cook: 5 mins

Additional: 3 days

Total: 3 days

Servings: 24

Yield: 1 -1/2 cup



Ingredients

1 pound red jalapeno peppers,
stems cut off

½ pound red serrano peppers,
stems cut off

4 cloves garlic, peeled

3 tablespoons light brown sugar

1 tablespoon kosher salt

⅓ cup water

½ cup distilled white vinegar

Directions

Step 1

Chop jalapeno and serrano peppers, retaining seeds and membranes, and place into a blender with garlic, brown sugar, salt, and water. Blend until smooth, pulsing several times to start.

Step 2

Transfer puree into a large glass container such as a large jar or pitcher. Cover container with plastic wrap and place into a cool dark location for 3 to 5 days, stirring once a day. The mixture will begin to bubble and ferment. Scrape down the sides during each stirring. Rewrap after every stirring and return to a cool, dark place until mixture is bubbly.

Step 3

Pour fermented mixture back into blender with vinegar; blend until smooth. Strain mixture through a fine mesh strainer into a saucepan, pushing as much of the pulp as possible through the strainer into the sauce. Discard remaining pulp, seeds, and skin left in strainer.

Step 4

Place saucepan on a burner and bring sauce to a boil, stirring often, until reduced to your desired thickness, 5 to 10 minutes. Skim foam if desired.

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