

# Fresh Sriracha (aka, home made 'Rooster')

By edamame2003

Food52 Editors' Comments: Warning: once you make edamame2003's version, you may never be able to go back to commercial sriracha again. The vibrant color and piquancy of the fresh fresno peppers, combined with plenty of garlic and a boost of vinegar, make for a zippy, versatile condiment that would be great with anything from banh mi to scrambled eggs. We'd never used palm sugar before and were intrigued by its gentle sweetness, which helps to round out the heat of the sriracha. - A&M

Another Thai-centric sauce is the ubiquitous Sriracha, affectionately dubbed 'Rooster'. Apparently, it's not just for Thais anymore, as I have heard that is in just about every kitchen (from the Asians to Falafel stands and even in many fine dining establishments). I don't have to go to Asian markets to pick up a bottle--Wal-Mart in Kennesaw, GA even carries it (I was on location last year and found it there!). It's so popular that The New York Times has written about it and the 'Rooster' has a Facebook page with over 220,000 fans. Don't get me wrong--I love my Rooster and for the cost, why make it from scratch? I guess I'm just into testing out flavors and how they blend together--just curious, with some late summer time on my hands and gorgeous peppers available in my garden and at the farmers market. Plus, upon inspection of my 'Rooster' sauce, I found it contains Xanthan Gum and Sodium Bisulfite. I suppose it means that the commercial 'Rooster' is fermented, and uses the Sodium Bisulfite similarly to wine, as a preservative. - edamame2003

Serves 1 1/2 cups

- 1/2 pound red fresno chiles, coarsely chopped
  - 4 garlic cloves
  - 1 teaspoon kosher salt
  - 1 cup distilled white vinegar
  - 2 tablespoons palm sugar
1. Place all the ingredients except the sugar in a jar and let sit overnight to mellow the heat of the peppers. I guess one could consider this a brine.
  2. Place the mixture and sugar in small saucepan. Bring to a boil over high heat, then lower the heat and simmer for 5 minutes. Remove from heat and set aside to cool to room temperature.
  3. Transfer to a blender and puree for about 5 minutes, until a smooth, orange-red mixture forms. Run through a strainer and smush out as much juice as possible.
  4. Once refrigerated, the sauce should have the same consistency and texture as the 'Rooster', but less salty and a whole lot fresher tasting!
  5. I've also adapted a spicy Sriracha spread recipe combining a 1/2 cup veganaise (or mayo, if you prefer), 1/8 cup of this fresh sriracha, and a Tablespoon of sweetened condensed milk. Yum for anything you'd use mayo on, but with a kick.