

# Hot Sauce Recipes



## Alton Brown Salsa

### Ingredients

6 Roma tomatoes, chopped  
4 garlic cloves, minced  
2 seeded and minced jalapenos, plus 10 (2) roasted, skinned and chopped jalapenos  
1 red bell pepper, fine dice  
1/2 red onion, fine chopped  
2 dry ancho chiles, (pablano) seeded, cut into short strips and snipped into pieces  
1 tablespoon olive oil  
1 lime, juiced  
Chili powder, salt, and pepper, to taste  
Fresh scallions, cilantro or parsley, to taste

### Directions

- In a bowl, combine all ingredients.
- Place in refrigerator for up to 12 hours for flavor infusion. Serve with tortilla chips.

## Mango Salsa

### Ingredients

2 mango - peeled, seeded and chopped  
1 finely chopped red bell pepper  
1 green onion, chopped  
2 tablespoons chopped cilantro  
1 fresh jalapeno chile pepper, finely chopped (or Anaheim / some other mild type)  
2 tablespoons lime juice  
1 tablespoon lemon juice

### Directions

- In a medium bowl, mix mango, red bell pepper, green onion, cilantro, jalapeno, lime juice, and lemon juice. Cover, and allow to sit at least 30 minutes before serving.

## Alton Brown Guacamole Recipe

### Ingredients 5x

16 avocados, halved, seeded and peeled  
5 limes, juiced  
2.5 teaspoon kosher salt  
2.5 teaspoon ground cumin  
2.5 teaspoon cayenne  
2.5 medium onion, diced  
10 Roma tomatoes, seeded and diced  
5 tablespoon chopped cilantro  
5 clove garlic, minced

### Directions

- In a large bowl place the scooped avocado pulp and lime juice, toss to coat.
- Drain, and reserve the lime juice, after all of the avocados have been coated.
- Using a potato masher add the salt, cumin, and cayenne and mash.
- Then, fold in the onions, tomatoes, cilantro, and garlic.
- Add 1 tablespoon of the reserved lime juice.
- Let sit at room temperature for 1 hour and then serve.

## Smoking Hot Red Sauce

### Ingredients

½ Tsp Dried Cayenne (or homemade flaked peppers!)  
2-4 Tbsp fermented Carolina reaper or morguia scorpion paste  
6-12 Fresh hot peppers (Chocolate Ghosts, 7 Pot or others, use jalapeno if you are wimpy)  
2 cup Malt vinegar (can mix with white vinegar)  
3-4 Roma tomatoes  
¼ Tsp Cumin  
1 Juiced lemon  
½ Chopped Onion  
Small Can - Tomato paste to taste  
1 Red garden pepper  
1 tsp curry powder  
½ tsp Paprika  
1-2 clove garlic  
1 tsp Salt  
1 tsp Sugar  
1/8<sup>th</sup> tsp Potassium sorbate (optional – also trace metabisulfate)  
1/8<sup>th</sup> tsp Xanthan gum

### Directions

- Blanch peppers (boil 1 cup distilled white vinegar and drop peppers for 2-3 min).
- Add peppers, salt and sugar with ½ cup of vinegar to blender. Blend until smooth.
- Add rest of vinegar and blend until smooth.
- Sometimes for flavor – will add tequila

## Mango Pineapple Hot Sauce

### Ingredients

2 cups peeled chopped Mangoes

2 cups pineapple crushed not drained

1 can (~14 oz) mango juice (Numex Mango Nectar is great)

- I've played with pineapple juice or even substituted mango for canned peaches and syrup

Peppers (will make a pretty hot sauce – adjust as your taste requires)

- 8-12 Habanero Peppers (remove seeds)

- 5- 10 super hots (Trinidad Morgua Scorpion, Peach Ghost Scorpion, Bhut Orange Copenhagen: remove seeds)

1 Tsp Sugar

1 lime juiced

2 lemon juiced

2 tsp ginger, fresh minced

½ tsp black cumin

½ cup rice wine vinegar (white will do – malt vinegar might be interesting)

1 tsp salt

1/8<sup>th</sup> tsp potassium sorbate (optional – also trace metabisulfate)

1/8<sup>th</sup> tsp Xanthan gum

### Directions

- Add lime juice with fruit. Mix in half of mango juice and blend until smooth
- Blend all remaining ingredients until smooth. Filter pulp through fine strainer, return a bit to the filtered juice but toss most.
- Deseed the peppers – the seeds are bitter, most the heat comes from the ribs (placenta) of the fruit.
- Rough cut/dice peppers and place in remaining mango juice with lemon juice and vinegar then blend until smooth.
- Add salt, sorbate (preservative) and xanthan gum and stir. Allow the gum to swell (10-15 min) then blend the entire mixture smooth. Add peppers as needed.
- Sterilize bottles in boiling water then transfer sauce and store at 4oC (fridge).