Hot Sauce Recipes

Alton Brown Salsa

**Ingredients**
- 6 Roma tomatoes, chopped
- 4 garlic cloves, minced
- 2 seeded and minced jalapeños, plus 10 (2) roasted, skinned and chopped jalapeños
- 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 moragua 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
1/8th tsp Potassium sorbate (optional – also trace metabisulfate)
1/8th 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 Mangos
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
1/8th tsp potassium sorbate (optional – also trace metabisulfate)
1/8th 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).