



Hot Sauce

INSTRUCTIONS

Mild Citrus Hot Sauce

- PACKET OF MILD CITRUS BLEND
- 1 CUP APPLE CIDER VINEGAR
- JUICE OF TWO LIMES (2oz)

Hot & Smokey Sauce

- PACKET OF HOT & SMOKEY BLEND
- 1 ½ CUPS DISTILLED WHITE VINEGAR

Instructions

- 1 WARM A SAUCE PAN ON MEDIUM HEAT FOR A FEW MINUTES THEN ADD ONE OF THE BLENDS AND TOAST FOR TWO MINUTES WHILE STIRRING.
- 2 ADD VINEGAR (AND LIME FOR THE CITRUS SAUCE) AND BRING TO A LOW BOIL ON MEDIUM HIGH HEAT FOR 5 MINUTES.
- 3 REMOVE FROM HEAT AND ALLOW TO COOL.
- 4 USING A BLENDER OR FOOD PROCESSOR, BLEND FOR 2-3 MINUTES.
- 5 BOTTLE USING THE FUNNEL.
- 6 REFRIGERATE FOR AT LEAST 24 HOURS TO ALLOW FLAVORS TO MATURE.
- 7 ENJOY!

EACH BATCH MAKES TWO 5OZ BOTTLES.

WASH ALL COMPONENTS WITH SOAP AND WATER BEFORE USE.

HOT SAUCE SHOULD REMAIN REFRIGERATED AND WILL KEEP FOR UP TO 6 MONTHS.