

Red Hot Chilli

Chilli Sauce Recipe

Anaheim

2,500 Scoville



Ingredients

- 4 Chilli peppers
- 3/4 Cups onions (diced)
- 4 Cloves of garlic (minced)
- 3/4 Cups distilled white vinegar
- 3/4 Teaspoon salt
- 1 Teaspoon smoked paprika

Jalapeño

10,000 Scoville



Method

Chop the chillies, being extremely careful not to get any in your eyes.

Using a non-stick pan, sauté onions and garlic over a medium to high heat for around 3 minutes. Add the chillies, white vinegar, salt, and paprika, bring to a boil then reduce heat to low. Cover and simmer for 8 to 9 minutes.

Transfer mixture into a food processor and purée until smooth.

Cayenne

50,000 Scoville



Pour into a container uncovered and allow it to cool.

Cover with an airtight lid and refrigerate for a few days before use.

Habanero

350,000 Scoville



Naga

1,050,000 Scoville

