



Ferment Inferno Hot Sauce

From: Kevin Schokora

Prep Time: 30 min

Serves: 20+

Cook Time: weeks!

Instructions

BRINE:

- 1) Rough cut peppers, leave seeds in for a hotter sauce. Slicing in half is perfect so the brine can touch all surfaces and helps with peppers not floating.
- 2) Chop any carrots or onion in half, leaving skin on
- 3) Place peppers and veggies into fermenter
- 4) Add fermenter weights so nothing floats
- 5) Premix brine so all salt is dissolved
- 6) Add brine to fermenter leaving about an inch
- 7) Make sure your fermenter lid is on tight, add your water stopper (with non-chlorinated water) to allow gas to escape)
- 8) Place in a cool dry place, basement, etc. for 10-14 days

HOT SAUCE:

- 1) Remove lid and air gap from fermenter
- 2) Remove any material that floated to the top
- 3) Save one cup of brine
- 4) Remove weights
- 5) Remove peppers and place into a pot
- 6) Dispose of everything else in fermenter
- 7) Using an immersion blender, blend the peppers into a loose mash that stills has some small chunks
- 8) Add in vinegar and brine
- 9) Add in 1 TBSP of Onion, Garlic, and Turmeric powder (More to taste)
- 10) Add in ½ TBSP of fresh black pepper (More to taste)
- 11) Stir everything together
- 12) Cook over medium low heat until 185 degrees throughout
- 13) Remove from heat, pour into jar
- 14) Let cool completely and store in fridge for at least 12 hours before mixing and using
- 15) This method should allow a 3 month shelf life and hot sauce requires being stored in fridge

Ingredients

Brine: (Fill up your fermenter, leaving about an inch)

- Peppers: 1 pound of fresh hot peppers (e.g., serrano, jalapeño, or a mix)
- Optional: Carrot or Onion
- 1 quart unchlorinated water
- 3 tablespoons sea salt (non-iodized)
[.0554 liters of liquid per 17.07 grams of salt]

Hot Sauce: (Use food safe gloves when handling hot peppers)

Pepper mash:

- Fermented peppers
- 1 cup of vinegar (8%-14% vinegar ratio depending on how much peppers used)
- 1 cup of brine
- Onion power
- Garlic power
- Black pepper (Fresh)
- Turmeric

Notes

