



Hot Sauce

INSTRUCTIONS

Hot & Smoky Sauce

YIELDS TWO 5OZ BOTTLES

- PACKET OF HOT & SMOKY BLEND
- 1½ CUPS DISTILLED WHITE VINEGAR

Mild Citrus Hot Sauce

YIELDS TWO 5OZ BOTTLES

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

Instructions

FOLLOW THESE STEPS TO MAKE EACH HOT SAUCE BLEND.

- 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 THE APPROPRIATE VINEGAR FOR THE BLEND (& LIME JUICE WHEN MAKING THE CITRUS SAUCE) TO THE PAN. BOIL ON MEDIUM-HIGH HEAT FOR 5 MINUTES.
- 3 REMOVE PAN FROM HEAT & LET COOL. WHILE IT COOLS WASH BOTTLES, CAPS & FUNNEL WITH SOAP & WATER.
- 4 PURÉE THE MIXTURE IN A FOOD PROCESSOR OR A BLENDER FOR 2-3 MINUTES.
- 5 BOTTLE USING THE INCLUDED FUNNEL. EACH BLEND WILL USE 2 BOTTLES.
- 6 REFRIGERATE BOTTLES FOR AT LEAST 24 HOURS TO ALLOW THE FLAVORS TO MATURE.
- 7 YOUR HOT SAUCE IS READY! IT IS BEST ENJOYED WITHIN 6 MONTHS. KEEP BOTTLES REFRIGERATED.

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