

**TOTAL TIME**

20 minutes

PREP TIME

20 minutes

COOK TIME

N/A

SERVES

40

COOKING LEVEL

Easy

RECIPE | PEPPERS

STINGRAYS HOT SAUCE

INGREDIENTS

6 3 oz Pure Flavor® Stingrays™ Multi-colored Hot Peppers
2 carrots, peeled and sliced
5 cloves garlic, sliced
1 onion, sliced thin
2-3 tbsp salt
4-5 cups water
2 tbsp apple cider vinegar

DIRECTIONS

1. In a clean half gallon jar, layer all the vegetables, packing them down as you go.
2. To make the saltwater brine, heat up the water on the stove and stir the salt into it until dissolved. Allow brine to cool. Pour brine over vegetables until they are fully submerged. Screw a lid on lightly to allow gases to escape. Check on the fermentation process every couple of days to ensure no veggies are floating to the top.
3. Allow to ferment in a cool, room temperature environment away from direct sunlight for 5 to 7 days. After fermenting, strain the peppers, reserving the brine. Add pepper mix to a blender with one cup of brine and apple cider vinegar. Blend until smooth. Add additional brine if you wish to make the sauce thinner and additional salt to taste. Bottle and store in the fridge for up to 6 months.

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