

Hot Sauce Kit

This kit contains everything you need to begin making your own hot sauce! Experiment with a variety of ingredient combination to suit your preference.

Included In This Kit

- Dried guajillo, chipotle and arbol peppers
- Cayenne, ancho, new mexico chili and curry powders
- 5 oz glass bottles for packaging your hot sauce
- Customizable blank labels for bottles
- Small funnel
- Apple cider vinegar
- Distilled white vinegar
- Brown sugar
- Sanitizer
- Gloves
- Complete instructions

Know Before You Start

It is important to first sanitize the glass bottles before using to ensure your hot sauce remains free of bacteria growth. Be sure to wash your hands thoroughly after handling the peppers or wear gloves to prevent the oils from getting on your hands. Growandmake.com takes no responsibility for outcomes.

Sanitizing

Mix ½ Tbsp cleanser in ½ gallon warm water. Place jars, lids and funnel in solution for 2 minutes. Remove and let air dry without rinsing.

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Before Beginning

Please read all instructions carefully.

Ingredient Flavor Profiles



GUAJILLO PEPPER is a variety of chili pepper with only a small amount of heat and an earthy, mild fruity flavor.



ARBOL PEPPER has a lot of heat and would be used for extra-hot sauces.



CHIPOTLE PEPPER is a medium heat pepper which adds a rich, smoky flavor to the sauces.



CAYENNE POWDER is a very spicy pepper powder with a neutral flavor which adds spiciness to the sauces.



ANCHO POWDER is a medium heat pepper powder which adds a sweet, slightly smoky flavor to the sauces.



NEW MEXICO CHILI POWDER is a mild pepper powder which adds a rich, savory flavor to the sauces.



CURRY POWDER is a mild blend of spices which adds a deep complexity to the flavor to the sauces.



BROWN SUGAR adds sweetness with a hint of molasses to the flavor of the sauces.

Making the Sauce

Remove stems from dried peppers you are using (seeds are ok). Use provided gloves to protect your hands. Start with 1/2 to 1/3rd a bag of peppers depending on how many sauces you are making. (Example: If you want all your hot sauces to include guajillo peppers, divide the content of the bag into thirds to make 3 bottles of sauce.) Grind the peppers in a blender or food processor.

Add about ½ - 1 cup of boiling water, using a larger amount for thinner sauce, and continue to blend. Let rest for a few minutes to absorb the hot water. Add a combination of fresh or canned tomato, onion, garlic, cilantro and/or puréed carrot and blend. Typically, you'll want to use ¼-½ cups of diced onion, 3 tsp of garlic, cilantro to taste and 3-6 Tbsp of tomato or carrot for 3 bottles. Blend well in the food processor.

Add the powdered spices a small bit at a time, tasting as you go. Generally, ½ tsp is a good place to start for each spice. Adjust ingredient ratios to suit your preference. To make a hotter sauce, add more hydrated pepper or spice. If you prefer a milder sauce, start with ¼ tsp of spice. Create a sweeter heat by adding more brown sugar. Add salt to taste.

Adding some acidity with vinegar, lemon, or lime helps to preserve the sauce and bring the ingredients together and enhances the flavor. We recommend 20-30% vinegar or lemon/lime juice. Adding one bottle of the included vinegar for this 3 bottle hot sauce recipe will put you right in that range.

Bring sauce to a boil and then let rest for 20 minutes before bottling. Use included funnel to pour into glass bottles, cap and let rest for at least 12 hours in refrigerator before using. For best flavor, age 2 weeks in refrigerator before using.

USE WITHIN 6 MONTHS

Favorite Recipes

These are great recipes to get you started. You'll need to experiment with the amount of ingredients you add to create your own signature blends.

Reference the general 'Making the Sauce' directions for the recipes below. You will need to add water to your sauce to balance and dilute. Remember to add fresh garlic, tomato, cilantro and or onion to your sauces.

SWEET HEAT

Dried guajillo pepper, new mexico chili powder, ancho powder, curry powder, apple cider vinegar, onion, brown sugar, salt to taste.

LOUISIANA STYLE

Dried arbol peppers, cayenne powder, white vinegar, add salt to taste.

CARIBBEAN SAUCE

Dried guajillo pepper, cayenne powder, ancho powder, curry powder, white or apple cider vinegar, brown sugar. Add mango, papaya, ginger or pineapple instead of tomato, add salt to taste.

CHIPOTLE SAUCE

Dried chipotle peppers, ancho powder, 2 garlic cloves, lemon juice, white or apple cider vinegar, brown sugar, add salt to taste.

GARLIC SAUCE

Dried arbol peppers, ancho powder, 5-10 garlic cloves, lime juice, apple cider vinegar, add salt to taste.

GARDEN SAUCE

Dried guajillo peppers, tomatoes, onion, garlic, lemon juice, white or apple cider vinegar, add salt to taste.