



Jalapeno Hot Sauce



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Introduction

Jalapeño hot sauce is a fantastic way to add some heat and flavor to your meals. Known for its vibrant green color and zesty taste, this sauce is perfect for those who love a spicy kick. Whether you're drizzling it over tacos, stirring it into soups, or using it as a marinade, jalapeño hot sauce can elevate any dish.

Detailed Ingredients with measures

Jalapeños – 10 to 12, stems removed

Garlic – 4 cloves, peeled

White vinegar – 1 cup

Salt – 1 teaspoon

Sugar – 1 tablespoon

Water – 1/2 cup

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time: 20 minutes

Total Time: 30 minutes

Yield: Approximately 2 cups of hot sauce



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Detailed Directions and Instructions

Step 1: Prepare Ingredients

Gather all the necessary ingredients for the jalapeño hot sauce. Make sure to measure them accurately for the best results.

Step 2: Roast the Jalapeños

Preheat the oven and place the jalapeños on a baking sheet. Roast them until the skins are blistered and charred, which adds depth to the flavor.

Step 3: Cool and Peel

Once roasted, carefully remove the jalapeños from the oven and let them cool. After cooling, peel off the charred skin for a smoother sauce.

Step 4: Blend Ingredients

In a blender, combine the peeled jalapeños with the other ingredients, including vinegar and salt. Purée until smooth.

Step 5: Adjust Consistency

If the sauce is too thick, you can add a bit of water or additional vinegar to reach your desired consistency.

Step 6: Taste and Adjust Seasoning

Taste the hot sauce and adjust the seasoning as needed. This may include more salt, vinegar, or even additional jalapeños if you prefer more heat.

See also Delicious Homemade Cherry Pie Recipe

Step 7: Bottle the Sauce

Pour the finished sauce into sterilized bottles or jars. Ensure they are sealed properly to maintain freshness.

Step 8: Store

Store the jalapeño hot sauce in the refrigerator for optimal flavor and longevity.

Notes

Tip 1: Adjusting Spice Level

For a milder sauce, remove the seeds and membranes from the jalapeños before roasting.

Tip 2: Flavor Variations

Consider adding other peppers or spices to customize the flavor profile to your preference.

Tip 3: Shelf Life

The hot sauce can last for several weeks in the refrigerator, but always check for any signs of spoilage.

Tip 4: Serving Suggestions

This hot sauce pairs well with tacos, grilled meats, and can be used as a spicy condiment for various dishes.



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Cook techniques

Blending

Blending is essential for creating a smooth consistency in your hot sauce. Use a high-powered blender to combine the ingredients until they form a uniform mixture.

Fermenting

Fermentation can enhance the flavor profile of the hot sauce. Allow the sauce to sit in a cool, dark place for a few days to a couple of weeks, depending on the desired tanginess.

Roasting

Roasting the jalapeños and garlic before blending can add a richer, deeper flavor to the sauce. Ensure that they are charred evenly for the best taste.

Straining

Straining the blended mixture can help achieve a smoother texture. Use a fine-mesh sieve or cheesecloth to remove any solids.

Storing

Proper storage is crucial for maintaining the flavor and freshness of the hot sauce. Use airtight containers and store in the refrigerator for an extended shelf life.

See also [Crock Pot Buffalo Chicken Dip](#)

FAQ

What type of jalapeños should I use?

Choose fresh, firm jalapeños that are bright in color. Avoid any that are wrinkled or have blemishes.

Can I adjust the spiciness of the sauce?

Yes, you can adjust the spiciness by using fewer jalapeños or by adding milder peppers to the mixture.

How long will the hot sauce last?

When stored in an airtight container in the refrigerator, the hot sauce can last for several weeks to months.

Can I use vinegar in my hot sauce?

Yes, vinegar is a common ingredient in hot sauces as it adds acidity and helps preserve the sauce.

Is it necessary to ferment the sauce?

Fermentation is not necessary, but it can deepen the flavor. If you prefer a fresher taste, you can skip this step.



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Conclusion

The jalapeno hot sauce is a fantastic addition to many dishes, bringing a delightful kick of heat and flavor. It can elevate your cooking by enhancing the taste of meats, vegetables, and even snacks. The balance of heat and tang makes it a versatile condiment for any meal, ensuring every bite is packed with excitement. With this simple recipe, you can easily create your own flavorful hot sauce at home and customize it to your liking.

More recipes suggestions and combination

Spicy Grilled Chicken

Marinate chicken breasts in jalapeno hot sauce before grilling for a spicy and flavorful main course.

Jalapeno Salsa

Mix jalapeno hot sauce into a fresh salsa blend of tomatoes, onions, cilantro, and lime juice for a zesty dip.

Hot Sauce Deviled Eggs

Add a few drops of jalapeno hot sauce to your deviled egg mixture for an extra kick in this classic appetizer.

See also Instant Pot Cherry BBQ Meatballs and Cocktail Wieners

Spicy Shrimp Tacos

Use jalapeno hot sauce as a drizzle over grilled shrimp tacos to enhance the overall flavor.

Eggs Benedict with a Twist

Incorporate jalapeno hot sauce into your hollandaise sauce for a spicy version of this beloved breakfast dish.

Jalapeno Infused Olive Oil

Combine jalapeno hot sauce with olive oil for an infused oil perfect for drizzling over fresh bread or salads.



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