

Habanero Hot Sauce

Ingredients

10 or more habanero peppers (whole)

4 jalapeno peppers (whole)

2 fresh tomatoes

small red onion

5 cloves fresh garlic

2 teaspoons cilantro

1 teaspoon salt

1 teaspoon pepper

1/2 cup brown sugar

1 cup white vinegar

1/2 cup lemon juice (fresh squeezed)

2 tablespoons turmeric

2 tablespoons cayenne chili olive oil

Method

Puree all the ingredients. Transfer to sauce pan, heat to simmer 30 minutes stirring often.

Pour into glass container and keep in refrigerator.

Makes: 1 bottle

Time: 40 mins

