



Homemade Tabasco Sauce



Ingredients:

- 5 oz. Tabasco peppers roughly chopped
- 3 TBSL sea salt
- 1 Quart unchlorinated water
- 1 Cup white wine vinegar or more as desired

Method:

1. First, ferment the Tabasco peppers. You can process them to coarsely chop, or rough chop them with a knife. Pack them into a jar, leaving at least 1 inch of headspace. The peppers may rise a bit when fermenting.
2. Next, mix 1 quart unchlorinated water with 3 tablespoons sea salt. Pour just enough brine over the peppers to cover them, pressing them down a bit as you go. It is important to keep the peppers covered with brine to avoid spoilage. Check daily.
3. Screw on the lid and set the jar away from direct sunlight to ferment for at least 1 week. Ideal temperatures are between 55-75 degrees F. The most active fermentation period is between 1-2 weeks, so be sure to monitor it during this time.
4. "Burp" the jars often by unscrewing the lid a bit to let out some of the accumulating gases. Alternatively, use an airlock or membrane for easier fermenting.
5. After 1-2 weeks, the fermenting activity will diminish and the brine will turn cloudy and taste acidic.
6. Pour the fermented Tabasco peppers, including brine, into a pot along with vinegar. Alternatively, you can strain and toss the brine, then add the solids to a pot with vinegar and $\frac{1}{2}$ cup water (or more as desired) plus $\frac{1}{4}$ teaspoon salt. Or you may use only a part of the brine for a thicker sauce. But keep in mind, more brine increases the saltiness.
7. Bring to a quick boil. Reduce heat and simmer for 15 minutes.
8. Cool slightly then add to a food processor and process until smooth.
9. Strain the mixture to remove the solids.
10. Pour into hot sauce bottles and enjoy.