

Instant Heat Hot Sauce

August 6th, 2021

This recipe serves: 20

Prep Time: 00:15

Cook Time: 00:15

When I cook for others, I typically can't add my preferred level of heat. This Instant Heat Hot Sauce is a homemade Tabasco replacement. The heat level on this Sauce can be intensified by adding Serrano Peppers or even an Habanero Pepper in addition to the Jalapeños. Conversely, you can mellow the heat by Oven-Roasting the Jalapeños before adding them to the blender. This recipe will yield about 12 Ounces of "Instant Heat" Homemade Smoked Jalapeño Hot Sauce.

Ingredients:

- 6 Fresh Jalapeño Peppers
- 1 8 Ounce Can Pineapple Slices
- 2 bunchs of Scallions, roughly chopped
- 1 Ounce Cilantro, chopped
- 4 Cloves (2 Teaspoons) Garlic or 1/2 Teaspoon Garlic Powder
- 1/4 Cup Apple Cider Vinegar
- 1 Teaspoon Salt
- 1 Lime, juiced (2 Tablespoons or 1 fluid ounce)
- 1/2 Teaspoon Liquid Smoke
- 4 Tablespoons Pepper Pulp (see below)

Directions:

Slice the Peppers in half, lengthwise. Remove the seeds and pith.

Drain the juice from the can of Pineapple Slices, reserving the Juice for later.

Using the Broiler, Oven-Roast the Pineapple Slices until they begin show signs of char.

Flip each Pineapple Slice and roast the other side.

In a Blender or Food Processor, add the the Peppers, Pineapples, Scallions, Cilantro, Garlic, Pineapple Juice, Vinegar, and Salt.

Blend until smooth.

Pour the contents from the blender into a saucepan and place over medium-low heat.

Lid and simmer for 15 minutes, stirring occasionally.

Remove the saucepan from the heat and wait until the mixture cools to room temperature.

Run the mixture through a wire mesh sieve to filter out the pulp.

Measure out 4 Tablespoons of the Pepper Pulp to add back into the Hot Sauce as a thickener. Discard the remaining pulp.

Add the Lime Juice and Liquid Smoke to the Hot Sauce. Mix well.

Bottle and refrigerate up to 6 months.