

Hot Sauce Recipe

Ingredients:

- 2 Red Bell peppers
- 2 Yellow Bell peppers
- 2 Green Bell peppers
- 3 Red Scotch bonnet peppers
- 3 Yellow Scotch bonnet peppers
- 3 Green Scotch bonnet peppers
- 1 tea spoon salt
- 1 tea spoon brown sugar (you can use white sugar, honey etc.)
- 1 table spoon corn oil or canola oil
- 1 cup orange juice

Method:

Put 2 red bell peppers (cut up into small pieces), 3 red scotch bonnet peppers, 1 cup orange juice, 1 tea spoon brown sugar, 1 tea spoon salt and 1 table spoon canola oil in the blender and grind the mix thoroughly till the whole mix is pureed thoroughly.

Now put this mix in a pot and boil first on high heat. Boil it for about 5 minutes to let the water reduce and then drop it to medium heat and keep stirring periodically throughout until all the liquid (water) is evaporated and the thick hot sauce is left in the pot. Put this in a bowl and let it cool down. Then taste it and see if the taste agrees with you. If you want to make it more salty or sweet then you can add salt or sugar to your liking.

Repeat the same process with green and yellow peppers. Different colour pepper sauces differ in taste a little but the heat from scotch bonnet peppers is felt in all of them.

Mix this with any kind of cooking which you want spicy.

Enjoy

Chef Paps