

Homemade Sriracha

Makes about 1 ½ cups



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



Ingredients

- 1 ½ pounds red jalapenos, stemmed and seeded
- 10 garlic cloves
- 1 cup water
- 2/3 cup white vinegar
- ½ cup sugar
- 2 tablespoon salt

Directions

1. In a blender, puree jalapenos, garlic, water, and vinegar until smooth, about 2 minutes. Pour into a large saucepan and stir in sugar and salt.
2. Bring to boil over high heat, then reduce heat to medium-low and simmer, skimming any surface foam and stirring occasionally, until mixture is thickened and reduced, 20 to 25 minutes. Remove from heat and let cool 5 minutes.
3. Return mixture to blender and blend on low speed (you don't want to incorporate too much air) until smooth, about 20 seconds. Transfer to glass measuring cup and cool to room temperature. Transfer to container with tight-fitting lid (plastic squeeze bottle), cover, and refrigerate for 1 day before using. Sauce can be stored refrigerated for up to 1 month.

Note

You can substitute red jalapeños for fresno peppers.

Recipe from Healthier Holiday Treats, Fall 2016