



PURPLE RAIN HOT SAUCE

What's the best thing about making homemade hot sauce? Getting crazy with ingredients. This is a purple, smoky slightly berry tastic hot sauce. It isn't sweet, but it works perfect as a hot sauce for meat and BBQ season.

This recipe calls for certain peppers that you may have trouble finding. During the summer months, the best place to get peppers is your local farmer's market. There are a few fantastic pepper dudes at Brooklyn Grand Army plaza and Union Square locations of NYC greenmarkets. West Indian and Asian groceries are often a good place to find peppers out of season.

WARNING: always use latex gloves when handling hot peppers and hot sauce. These babies can BURN!!

NOTE: This recipe makes 6 (2oz) bottles of hot sauce, or one 12 oz jar, whatever you have around! You can re-use old jars for this recipe.

INGREDIENTS

5 red scotch bonnet peppers	1 dry ancho chile, soaked in ¼ cup warm water for 30-minutes
5 red cayenne or fresno chile peppers	1 tablespoon lime juice
¼ head small red cabbage, leave whole	2 cups apple cider vinegar
1 cup blueberries (fresh or frozen and thawed)	1 tablespoon sea salt
5 cloves of garlic	

DIRECTIONS

1. Turn the oven on to 450, and on a sheet tray, lay out the first 3 ingredients: scotch bonnets, cayenne chile peppers and the red cabbage, and roast for about 20 minutes, then crank the oven to broil, and broil on *high* for 10 minutes or until they're all slightly blistered and soft.
2. Transfer contents to a blender and add the rest of the ingredients: blueberries, garlic, ancho chile, lime juice, vinegar, salt and pulse until desired texture is reached.
3. Too thick? You can add a bit of water, adding 1 tablespoon at a time, if it's too thick. *Do not exceed 4 tablespoons of water.* Still too thick? You can add 1 or 2 tablespoons of vinegar. Taste it! Add more salt if needed.
4. Strain and fill bottles or jars with a funnel and cap.
5. Let cool to room temperature and refrigerate. Hot sauce should last at least 1 year in the fridge. How do you know if it has gone bad? It will get moldy.