



Homemade Hot Sauce

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Category: Hot Sauce

Serves/Makes: 3 cups | **Difficulty Level:** 3 | **Ready In:** 30-60 minutes

Ingredients:

1 small onion -- chopped
2 cloves garlic -- chopped
1 tablespoon vegetable oil
1 cup carrots -- chopped
2 cups water
4 Scotchbonnet Habanero peppers, seeded and fine chopped
3 tablespoons fresh lime juice
3 tablespoons white vinegar
1 teaspoon salt

Directions:

Saute onion in oil until soft. Add carrots and water. Bring to boil, reduce heat and simmer until the carrots are soft. Remove from heat . Add chilies,lime juice and salt to the carrot mixture. Place in processor and puree until smooth.Pour into sterilized jars and seal.

Origin: The Habanero Cookbook, DeWitt & Gerlach

Recipe Location: http://www.cdktichen.com/recipes/recs/413/Homemade_Hot_Sauce36613.shtml

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