

Habanero Hot Sauce



Habanero Hot Sauce

- 1 ½ cups chopped carrots (I'm lazy- I buy these pre-shredded)
- 1 onion, chopped (I like a nice fat Vidalia)
- 1 ½ cup lime juice
- 3 cloves garlic, minced
- 2 tsp salt
- 1 cup chopped habanero chiles, about 12 chiles, (I generally use 15-20 habs)

1. Combine all the ingredients, except for the habaneros, in a saucepan and bring to a boil. Boil for 10 minutes or until the carrots are soft. (Adjust the heat by adding fewer habaneros not by increasing the carrots, as this can alter the flavor.)

2. Place all the ingredients in a blender or food processor and puree until smooth. Strain for a smoother sauce.

3. Pour in sterilized jars and refrigerate (or process in a water bath as I do)

I love this recipe because the carrots & lime help bring out that wonderful citrus flavor that habs possess. I know not many people believe that habs have flavor, but they do- it's just very subtle & not for the feint of heart! Now, can anyone share a recipe for Caribbean peppers? I bought a pint at a farmer's market- they look like deformed habs, but aren't as hot- on par with a cayenne I suppose. By the way- I have been stringing my cayennes & Thai red dragons up & letting them air dry- is this the preferred method? Cheers, Rob

From: The Lash

Posted By: Rob, Via: [Chile Head Mailing List](#)

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