

Smoked Citrus Pepper Hot Sauce Recipe

This sauce is *hot* with a smoky flavor and a hint of citrus. Features Wiri Wiri, Jalapeño and Hot Smoked Paprika peppers.

Kit Component ingredients include: yellow pepper, orange juice, white vinegar powder, hot peppers, garlic, salt.

Ingredients

1 Jar of Smoked Citrus Pepper Base
1 Smoked Citrus Pepper Spice Blend Packet
3 Tbsp. of Water

Other Kit Components

5 oz. Bottle
Bottle Label

Directions

Step 1. Place all of the ingredients into a saucepan and whisk them together. Bring the mixture to a boil while stirring. Turn off the heat.

Step 2. While the sauce is still hot, use a funnel to carefully pour it into a 5 oz. Bottle and put on the lid. Allow the bottle to cool to room temperature, then store it in the refrigerator for 7-10 days before using. Your prepared hot sauce will keep for up to 6 months in the refrigerator.

Amarillo Lemon Pepper Hot Sauce Recipe

A lemony sauce with high-intensity heat. Features Piri Piri and Aji Amarillo peppers.

Kit Component ingredients include: yellow pepper, lemon juice, white vinegar powder, hot peppers, garlic, salt.

Ingredients

1 Jar of Amarillo Lemon Pepper Base
1 Amarillo Lemon Pepper Spice Blend Packet
1 Lemon Juice Crystals Packet
6 Tbsp. of Water

Other Kit Components

5 oz. Bottle
Bottle Label

Directions

Step 1. Place all of the ingredients into a saucepan and whisk them together. Bring the mixture to a boil while stirring. Turn off the heat.

Step 2. While the sauce is still hot, use a funnel to carefully pour it into a 5 oz. Bottle and put on the lid. Allow the bottle to cool to room temperature, then store it in the refrigerator for 7-10 days before using. Your prepared hot sauce will keep for up to 6 months in the refrigerator.



Deluxe Homemade Hot Sauce Kit

Spice things up with homemade hot sauce! This do-it-yourself kit contains everything you need to craft six bottles of spicy goodness. Makes one bottle of each unique sauce: Red Pepper Hot Sauce, Caribbean Pepper Hot Sauce, Molé Pepper Hot Sauce, Jalapeño Lime Hot Sauce, Smoked Citrus Pepper Hot Sauce and Amarillo Lemon Pepper Hot Sauce.

Kit Components

(6) 5oz Bottles
(6) Jar Labels
(6) Hot Sauce Bases
(6) Hot Sauce Spice Blend Packets
(2) Lemon Juice Crystals Packets
(2) Lime Juice Crystals Packets

What You'll Need

Measuring Spoons
Saucepan
Whisk or Mixing Spoon
Funnel
Measuring Cup
Water

Before You Begin

Important: Please go over the ingredients list at the start of each recipe to avoid food allergies.

Before making the sauces, you may store the kit and its ingredients at room temperature. After preparing them, the hot sauces must be refrigerated.

Important: Make sure to use the kit before the Best By date printed on the box.

We recommend reading all of the recipes in advance. **NOTE:** All of the hot sauces need to age for at least 7-10 days in the refrigerator for the flavors to blend properly. If you are making one for a party or event, prepare it at least a week in advance.

All of your utensils and saucepans should be made out of glass, stainless steel or ceramic. **NOTE:** Using aluminum may cause oxidation. Please make sure all tools are as clean as possible to avoid any "off" flavors in your hot sauces.

Important: Be careful when working with the pepper spice packets and purée bases. Do not touch your eyes or face while you are handling them. Make sure to wash your hands thoroughly afterwards or consider wearing gloves when handling these ingredients.

Each recipe will fill one 5 oz. bottle of hot sauce. Prepared hot sauces will keep for up to 6 months in the refrigerator. **NOTE:** Individual results will vary depending on how you prepare the hot sauces.

Red Pepper Hot Sauce Recipe

A mildly hot, rustic red pepper sauce. Features Urfa Biber and Aleppo peppers.

Kit Component ingredients include: red peppers, lemon juice, hot peppers, salt, garlic.

Ingredients

1 Jar of Red Pepper Base
1 Red Pepper Spice Blend Packet
1 Lemon Juice Crystals Packet
3 Tbsp. of Water

Other Kit Components

5 oz. Bottle
Bottle Label

Directions

Step 1. Place all of the ingredients into a saucepan and whisk them together. Bring the mixture to a boil while stirring. Turn off the heat.

Step 2. While the sauce is still hot, use a funnel to carefully pour it into a 5 oz. Bottle and put on the lid. Allow the bottle to cool to room temperature, then store it in the refrigerator for 7-10 days before using. Your prepared hot sauce will keep for up to 6 months in the refrigerator.

Caribbean Pepper Hot Sauce Recipe

This sauce has a hint of heat and an island jerk flavor. Features Piri Piri peppers.

Kit Component ingredients include: brown sugar, tamari, onion, garlic, red vinegar, hot peppers, cinnamon, allspice.

Ingredients

1 Jar of Caribbean Pepper Base
1 Caribbean Pepper Spice Blend Packet
2 Tbsp. of Water

Other Kit Components

5 oz. Bottle
Bottle Label

Directions

Step 1. Place all of the ingredients into a saucepan and whisk them together. Bring the mixture to a boil while stirring. Turn off the heat.

Step 2. While the sauce is still hot, use a funnel to carefully pour it into a 5 oz. Bottle and put on the lid. Allow the bottle to cool to room temperature, then store it in the refrigerator for 7-10 days before using. Your prepared hot sauce will keep for up to 6 months in the refrigerator.

Molé Pepper Hot Sauce Recipe

This sauce uses the bittersweetness of chocolate to subtly counteract the spiciness of the peppers. Features Piri Piri peppers.

Kit Component ingredients include: tomato paste, green chili, onion, cocoa, salt, red vinegar powder, cumin, hot peppers, cilantro.

Ingredients

1 Jar of Molé Pepper Base
1 Molé Pepper Spice Blend Packet
½ Cup of Water

Other Kit Components

5 oz. Bottle
Bottle Label

Directions

Step 1. Place all of the ingredients into a saucepan and whisk them together. Bring the mixture to a boil while stirring. Turn off the heat.

Step 2. While the sauce is still hot, use a funnel to carefully pour it into a 5 oz. Bottle and put on the lid. Allow the bottle to cool to room temperature, then store it in the refrigerator for 7-10 days before using. Your prepared hot sauce will keep for up to 6 months in the refrigerator.

Jalapeño Lime Hot Sauce Recipe

A medium-heat green chili sauce with a blast of lime flavor. Features Jalapeño peppers.

Kit Component ingredients include: jalapeño, white vinegar powder, lime juice, onion powder, garlic.

Ingredients

1 Jar of Jalapeño Pepper Base
1 Jalapeño Pepper Spice Blend Packet
2 Lime Juice Crystals Packets
¼ Cup of Water

Other Kit Components

5 oz. Bottle
Bottle Label

Directions

Step 1. Place all of the ingredients into a saucepan and whisk them together. Bring the mixture to a boil while stirring. Turn off the heat.

Step 2. While the sauce is still hot, use a funnel to carefully pour it into a 5 oz. Bottle and put on the lid. Allow the bottle to cool to room temperature, then store it in the refrigerator for 7-10 days before using. Your prepared hot sauce will keep for up to 6 months in the refrigerator.