

Fermented Sriracha Sauce

INGREDIENTS

<u>Amount</u>	<u>Measure</u>	<u>Ingredient</u>
1 3/4	Pounds	Red Jalapeño/Cayenne Peppers Mix stems removed and halved lengthwise
3	Cloves	Garlic , fresh
2	Tablespoons	Garlic Powder
2	Tablespoons	Sugar , granulated plus more as needed (optional)
1	Tablespoon	Sugar , pure cane
1	Tablespoon	Kosher Salt , plus more as needed
1/2	Cup	White Vinegar , plus more as needed
		Water as needed

DIRECTIONS

To make the Sriracha, in the bowl of a food processor, combine the peppers, garlic, garlic powder, cane sugar, and salt, if desired, granulated sugar. Puree for 2-3 minutes until a thick, smooth, uniform paste forms.

Transfer to a glass jar, seal, and store at room temperature for 7 days, stirring daily. (It may get a little fizzy; that's to be expected.)

After 2 weeks, pour the chili mixture into a small saucepan over medium heat. Add the vinegar and bring to a boil. Lower the heat and simmer gently for 5 minutes. Recommended: [To preserve the gut-friendly bacteria that has been brewing in your hot sauce, skip the simmering step]

If needed, let the mixture cool. If the mixture is too thick to blend properly, add a small amount of water.

Pass the mixture through a fine-mesh strainer or food mill to remove seeds and pepper skins. Press on the solids with the back of a spoon to squeeze out every bit of goodness you've been waiting weeks to get.

Taste and adjust the seasoning and consistency of the final sauce, adding additional vinegar, water, salt, granulated sugar, or garlic powder to suit your taste. Transfer to a glass jar, close the lid tightly, and refrigerate for up to 6 months.