

Bezold Farms Spice Pepper Sauce

Makes 2 to 2 1/2 cups

Ingredients

1 pound spice peppers, stemmed, seeded and membranes removed

1 tablespoon salt (sea salt works well)

Rice vinegar, to taste (2 to 3 tablespoons)

Directions

Wash peppers, stem, and remove seeds and membranes. Chop coarsely.

Place all peppers and salt in a food processor and pulse until the peppers are minced finely. Scrape down the sides of the bowl from time to time.

Once the peppers are chopped finely, let the processor keep whirling and pour just enough of the vinegar through the chute to moisten the peppers to give the consistency of a thick sauce.

Pour the pepper sauce into a clean jar and cover with airtight lid. Store the finished product in the refrigerator until the flavors meld together nicely (3 days.)

Recipe Tips

For spicier sauce, do not remove seeds or membranes.

Sauce should keep a week in the refrigerator.