

Apricot and ginger with ghost peppers hot sauce



Ingredient

- apricots (tinned) 2 Kg
- Ginger 200gm
- Ghost pepper (fermented paste) $\frac{1}{4}$ cup
- 600 grams orange capsicum
- Onion (diced) 200gm
- Carrot (grated) 400mg
- Smoked paprika 4 Tbs
- Brown sugar 2 cup
- Lime juice 1 Cup
- Apple cider vinegar 3 Cups

- Garlic 12 Cloves 40gm
- Salt 2 tsp

Makes 4 litres

Directions

1. Combine all ingredients in a large pot, bring to the boil, reduce heat and simmer for 30 minutes.
2. Use a stick blender to create desired texture.
3. bring back to simmer, then turn off heat. Add poppy seeds if using. leave for 20mins.
4. bottle into sterilised vessels.

Revision #5

Created 17 March 2020 03:59:22 by Chester Whitwell

Updated 1 April 2020 20:58:54 by Chester Whitwell