

RED ROOSTER HOT SAUCE

Prepared by: Brad Patton, July 2017

Source: The Red Rooster Cookbook

Makes about 4 cups

3 red bell peppers
2 garlic cloves, unpeeled
1 jalapeno chile, stemmed, seeded, and chopped
2 shallots, sliced
1 tablespoon tomato powder
1 tablespoon smoked paprika
1 tablespoon cayenne
1 ½ teaspoons mustard powder
1 ½ teaspoons ground cumin
1 ½ teaspoons sugar
1 ½ teaspoons coarse kosher salt
½ cup apple cider vinegar
1 ½ cups olive oil

Preheat the oven to 450.

Put the bell peppers and garlic on a rimmed baking sheet. Roast, turning several times, until the peppers are blistered all over and slightly charred and the garlic is soft, 20 to 25 minutes. Put the peppers into a bowl, cover with plastic wrap, and steam for about 15 minutes. Peel the garlic. Peel, stem, and seed the peppers and give them a coarse chop. Put the peppers and any juices in the bowl of a food processor along with the garlic, jalapeno, shallots, tomato powder, paprika, cayenne, mustard, cumin, sugar, salt, and vinegar. Process to a coarse puree. With the motor running, pour in the oil in a slow, steady stream and process, scraping down the sides if necessary, until completely smooth.

Transfer the hot sauce to jars and refrigerate for up to 3 weeks.

SPICY HOT SAUCE

Roast just 1 bell pepper and 4 garlic cloves. Replace the jalapeno with half a seeded habanero chile and 4 seeded Thai bird chiles. Finally, replace the smoked paprika with 1 tablespoon berbere.

DEVIL HOT SAUCE

No bell peppers in this version. Roast 2 habanero chiles and 4 garlic cloves. You don't need to peel the habanero after roasting, but do remove the seeds. Add 2 seeded Thai bird chiles and ¼ teaspoon wasabi powder.

Brad's Notes:

Go light on the shallots and garlic. Start with the Spicy Hot Sauce recipe if you want any heat. I would make this again.