



[Homemade Hot Sauce Recipe](#)
Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 30 Minutes

Cook time: 30 Minutes

Ingredients:

- 1 large Onion, minced
- 4 cups White Vinegar, divided
- 4 TBSP Minced Garlic
- ½ tsp Oregano
- ½ tsp Cumin
- ½ tsp Mustard Powder
- ½ tsp Turmeric
- ½ tsp White Pepper
- 2 lbs Hot Peppers, variety

Directions:

- Put on latex gloves (IMPORTANT!), and open a window if you can.
- Clean and core peppers. Note: leave some seeds. That is where the heat comes from.
- Add all ingredients, except one cup of vinegar (hold back to rinse out blender after last blend) to a blender and process on high until smooth; you may need to do this in batches. After the last batch, pour that one cup of vinegar into the blender. This will allow the bits and pieces of pepper, onions and garlic left in the blender to dislodge. This also goes into the saucepan.
- Pour resulting sauce to a large covered saucepan.
- Bring to a boil, and then reduce heat to a simmer.
- Simmer 15 minutes
- While simmering, sterilize small glass canning jars, steel tongs, rings, lids and steel ladle in boiling water for 12 minutes, allow to cool, remove and dry.
- When jars are dry and cool enough to handle, bring hot sauce back up to a boil. You want the hot sauce at boiling temperature when you transfer it. The liquid needs to be very hot to create the vacuum with your lid.
- Using a ladle, portion the hot sauce into the jars leaving 1/2" head space.
- Put lid on jar, place ring and tighten by hand.

- Turn jars upside down, allowing to cool until jars can be handled by hand
 - Wrap jars in aluminum foil to keep out light.
 - Put filled hot sauce jars in the back of your refrigerator for a week prior to consuming.
 - Store in refrigerator at all times.
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- Makes 5 pints of Homemade Hot Sauce