Firecracker Hot Sauce

with Jordan Leal from The Hub Sauce Co.










Ingredients

- Apples - 2lbs
- Canned crushed tomatoes - 28oz
- Scotch bonnet peppers - 3oz
- Garlic powder - 4 tsp
- Onion powder - ½ tsp
- Smoked paprika - 2 ½ tbsp
- Dried thyme - 5 tsp
- Salt - 5 tsp
- Maple syrup - 1 cup
- Apple cider vinegar - 2 cups




Directions

1. Wash bottles and bake in oven for 15 minutes at 225c
2. Let bottles air dry
3. Add ingredients in a blender and blend smooth
4. Pour into a pot and bring to 180c
5. Hold at 180c for 10 minutes
6. Hot fill the bottles and flip.
7. Store in cool dry place.
8. Once opened, refrigerate.


