

Homemade Siracha Rooster Sauce
from Clean : : the LuSa Organics Blog
www.lusaorganics.typepad.com

Ingredients

- 1 lb of assorted hot chilies, stemmed, seeded (leave more seeds in for more heat), and chopped
- 1 to 2 heads of garlic (about 8 to 10 average sized cloves), peeled and smashed
- 2 tsp salt
- 1 cup white vinegar
- 1 cup apple cider vinegar
- 3 Tb honey

Make it!

Combine chilies, garlic, salt, and vinegars in a sauce pan. Simmer for 20 to 30 minutes to soften peppers and garlic.

Add honey, remove from heat and allow to cool somewhat.

Blending hot liquids, especially hot siracha is insanity and can send you to the emergency room. Know how to do this properly to prevent a siracha blender volcano. Because that would be terrible in so many ways. Cool first, then start at your blender's lowest speed.

When somewhat cooled, puree until completely smooth in your blender or in the pan with a submersion blender. Depending on your equipment this will take up to 4 or 5 minutes. In my Vitamix it was fast, but if your blender lacks oomph give it plenty of time.

Allow to sit before you take the cover off of the blender. Don't breathe the steam as it is spicy and will take your breath away!

Return to pan and over medium-low heat to a simmer.

Preserve it!

If you want to you can freezer your siracha in small jars (or make a smaller batch and just keep it in the fridge), but I chose to can mine. Using the [basic canning process I outlined here](#), can in quarter-pint or half-pint jars in a hot water bath for 15 minutes.

As for how many jars, well... I have no idea. Because:

- 1) I was so excited about it I keep giving it away to friends, and
- 2) Pete and his sister (who has spent the past three months with us) are so crazy about it I think the're downing entire jars with breakfast.

I will make this every year from here on our. We love it more than my salsa. It's that good.