

Hot Pepper Sauce

- 5 clove(s) garlic (whole)
- 2 cups white vinegar
- 1 tablespoon Lime juice
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 bay leaves
- 20 jalapeno peppers (fresh, or Fresno peppers)

Cut the green tops off all the peppers. Discard tops and set peppers aside. Slightly smash each clove of garlic and peel.

In a medium, non-reactive (i.e. stainless steel or ceramic) pot, add the prepared peppers and garlic cloves. Pour in the vinegar and lime juice then add the salt, paprika, and bay leaf. Stir together to mix in the salt and paprika. Bring the mixture to a boil. Reduce heat to medium-low, cover, and allow to simmer for 20 to 30 minutes or until the peppers are soft. Remove from the heat and add to a food processor or blender. Pulse until smooth and liquid, adding more vinegar if necessary to make it more liquid.

Put mixture through a fine mesh sieve. Refrigerate in an airtight container for at least one week prior to using.

Pickled Hot Peppers

- 2 quarts of water
- 1 cup white vinegar
- ½ cup pickling salt
- 2 to 3 pounds of hot peppers
- 3 cloves garlic

Wash 3 quart jars and the lids - set aside. Measure the water, vinegar and salt into a 3 quart sauce pan, and stir until salt is dissolved. Bring to a simmer.

Wash and dry the peppers, and cut however you like - smaller slices means more will fit into the jars, but they look nice just cut in half the long way.

Peel the garlic cloves.

Divide the peppers and garlic evenly between the jars, pressing down to fill in spaces. Carefully pour in the brine, making sure that the peppers are completely covered. Screw on the lids, and leave at room temperature for 2 or 3 days and then store in the refrigerator. They can be eaten fairly quickly, but are best after sitting a least a month. They will keep for several months in the fridge.

Jalapeno Poppers

- 24 jalapeno peppers, sliced in half lengthwise, seeds removed
- 16 ounces cream cheese, room temperature
- 4eggs, beaten
- 4 tablespoons water
- tsp. salt
- 2 cups plain dry breadcrumbs
- oil for deep frying

Fill jalapeno pepper halves with cream cheese and press halves back together. Combine eggs, water and salt. Dip jalapeno peppers into egg mixture and into breadcrumbs. Place on a cookie sheet and freeze for 2 hours. Heat oil in deep fryer to 370°. Deep fry peppers in batches for about 3 minutes, or until golden brown. Transfer jalapeno poppers to paper towels to drain.

Hot Pepper Relish

- 3 cups chopped hot chili peppers – You can use a mix of peppers if you'd like 3/4 cup white wine vinegar
- 1/2 cup sugar
- 2 cloves garlic, chopped
- 1/2 small onion, chopped
- 2 teaspoons yellow mustard seed
- Salt to taste

1. Add all ingredients to a large pan and heat to medium heat. Stir until the sugar dissolves. Bring to a light boil.
2. Reduce heat to low and simmer about 25-30 minutes, or until liquid is reduced and absorbed into the mixture.
3. Add to a jar and allow to cool.
4. Serve!