

Habanero Hellfire Heaven

(Pain and pleasure in every bite!)

This is the best habanero sauce I've tried; and the fact that I made it doesn't have anything to do with that opinion (it's really popular with all of my chile-head friends, too). Its heat attack is both fast and slow/subtle. But along with the heat, it has a really nice flavor.

Ingredients

- 150g peach
- 150g pineapple
- 150g mango
- 3 medium onions
- LOTS of garlic (about 1 bulb)
- 725g habaneros (finely chopped)
- 475g cayenne (finely chopped)
- juice of 4 limes
- 750 mL bottle of coconut vinegar (from Thai Market)
- 650 mL of "Golden Mountain (Dam Trang) Vinegar" (from Thai Market)
- approximately 450 mL water (optional//add to boil)

Method

Combine all into bowl and use hand-held blender (or put it in a normal blender and use that) to nearly liquify it (so it doesn't clog up hot sauce bottles; it should pour in/out freely, without any clogs). Put in kettle and bring to a boil. Reduce heat and boil for about 2–3 minutes.

Put into clean/sanitized containers (canning jars and/or hot sauce bottles). Cap and seal bottles and label.

Enjoy this on everything!

Comments

The optional water will give you a bit more sauce (about one pint-size canning jar), but will also thin the sauce and slightly raise the pH. Made as above, your pH should end up between 3.42 and 3.5, well within the range that keeps it safe without refrigeration. I still prefer to store opened containers in the fridge, though.

The recipe is not cast in stone. If, for example, you don't have enough fresh cayenne from the garden (I seriously doubt that this recipe will work with anything but fresh or frozen peppers; dried peppers just seem like they'd doom this sauce), substitute with some tabasco peppers, chile pequin (fiery little berry-sized peppers which grow wild in Texas), etc. Remember, though, stay with good-tasting peppers. The flavor is everything, here!

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