

Homemade Sriracha Sauce

Ingredients

-  **1 1/2 pounds red chili peppers** (Jalapeños or Fresnos for authentic flavor)
-  **6 garlic cloves** — peeled
-  **4 tablespoons light brown sugar** (organic for vegan)
-  **1 tablespoon salt**
-  **1/2 cup white vinegar**

Instructions

1 Prepare the Chilies:

- Wash and stem the chilies. Chop them and place them in a food processor with the garlic, sugar, and salt.
-  *Tip: Use gloves if you're not accustomed to handling chilies!*

2 Fermentation Process:

- Process until finely chopped and transfer to a clean bottle or jar.
- Cover and store in a dark, cool place.

3 Fermentation Maintenance (14 Days):

- **Check on Day 3:** If small bubbles form, remove the lid to burp the mixture and stir.
- **Repeat daily:** Burp and stir every day for 14 days.

4 Blending & Cooking:

- Transfer the fermented chilies to a blender, add the vinegar, and blend until smooth.
- Strain the sauce into a small pot, pressing out as much liquid as possible. Discard any solids.
- Simmer on **low heat for 5-10 minutes** until the sauce thickens.

5 Storage:

- Let cool completely and transfer to a bottle or jar.
- Store in the fridge for **up to six months**.