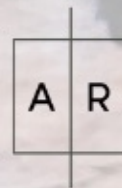


Andro's Rising Heat Hot Sauce Flight



ANDRO'S
ROSTILJ



6-8 servings per recipe

Prep: 10 mins

Cook: 15 mins

Difficulty: 1 of 5

Supplies: Chef's knife, blender or food processor, sauce pan, oven

Southern Red Hot Sauce: 2/5 on heat index



Ingredients

- 2 lbs red jalapenos
- 5 garlic cloves
- ½ red onion
- 3 Tbsp Extra Virgin Olive Oil
- 2 cups water
- 2 cups apple cider vinegar
- Salt to taste

Directions

- 1. Chop jalapenos, garlic, onions together
- 2. Saute chopped ingredients together for approximately 10 minutes with olive oil
- 3. Add vinegar and water, bring to a boil, season with salt
- 4. Puree or blend to consistent texture

Andro's Rising Heat Hot Sauce Flight



Serrano-Cilantro Hot Sauce: 3/5 on heat index



Ingredients

- 1 bunch of cilantro
- 3 garlic cloves
- 1 lb Serrano chilis
- 3 Tbsp Extra Virgin Olive Oil
- 5 limes
- 1½ cups white wine vinegar

Directions

- 1. Chop onions, garlic, peppers, combine together
- 2. Roast the chopped ingredients in oven for 10-12 min on 350 degrees
- 3. Allow ingredients to cool
- 4. Blend together with lime juice, vinegar, salt, cilantro (rough chopped) into puree

Smokey Hot Sauce: 4/5 on heat index



Ingredients

- 2 dry chipotle peppers
- ½ cup Chile de Arbol
- 1lb Habanero peppers
- ½ red onion
- 3 garlic cloves
- 2 cups pineapple juice
- 1 cup cider vinegar
- Salt to taste

Directions

- 1. Chop peppers, onions, garlic, habanero
- 2. Broil ingredients together until dark or blackened (approximately 10 minutes)
- 3. Saute ingredients together, add juice and vinegar (approximately 10 minutes)
- 4. Blend ingredients together, season with salt