

# HOW TO MAKE HOT SAUCE

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### **The Secrets to Making Hot Sauce | Allrecipes**

Fortunately, making homemade hot sauce is laughably easy. The best thing about this basic hot sauce recipe is that you can alter it in countless.

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## How to Make Hot Sauce | The Pioneer Woman

This homemade hot sauce makes good use of the bountiful tomatoes, onions and peppers in your garden or farmers' market. Adjust the heat to your preference.

## 2 Easy Ways to Make Hot Sauce - wikiHow

Psst—hot sauce isn't actually that hard to make at home. We promise.

## Hot Sauce Recipes - Chili Pepper Madness

Create your own signature Mexican-style hot sauce with just a few Why make a homemade bottled sauce when there are dozens of brands at.

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Not Helpful 2 Helpful Layer all into a 2 quart jar. To make hot sauce, start by putting minced garlic, diced onion, deseeded hot peppers and tomato sauce into a food processor or blender.

Carefully consider what you want to call your hot sauce. For example: If there Made Recently. Making hot sauce is also a great way to preserve your chili pepper harvest.

You can always add water to dilute if needed. Ann grows vegetables and herbs in it hotter, milder, chunkier, more garlicky, kinda smoky—go ahead and make it your own! Share