



YOU CAN COOK  
AND YOU DO HAVE THE TIME

## Kev's Kitchen

### HOT SAUCE

**Time: 15 minutes (plus fermentation time)**

**Ingredients:**

300g fresh hot peppers – stems removed  
15g coarse salt  
85g white vinegar  
2g xanthan gum (optional)

**Preparation:**

Place the peppers and salt in a food processor and pulse until a rough puree is formed.

Pour the mixture into a 500ml mason jar, rest the lid on top and loosely fasten the ring. Let stand at room temperature for three days.

Transfer the sauce to a blender or food processor. Add the vinegar and blend until smooth.

If using, add the xanthan gum with the blender running.

Pour the sauce into a jar, seal and refrigerate.

**Nutritional Information Per 10ml Serving:**

Calories: 1  
Fat: 0g  
Carbs: 0.2g  
Fibre: 0g  
Protein: 0.1g