

# Gettin' Saucy with Homemade Hot Sauce

Frank Yates, the founder of Chiligods shares the key to amazing hot sauce! California Live's Ross Thomas meets with Frank to learn his secret to turning up the heat with a flavorful, spicy sauce. Learn to make hot sauce at home. Find the Chiligods Red Hot Sauce recipe below.

## **\*\*RED HOT SAUCE FORMULA\*\***

2 cups 2 fl. oz. Red Chili Sauce or your favorite Red Pepper Mash

1 cup Tomato Puree

1 cup Champagne Vinegar

5 tsp Pure Cane Sugar granulated

1 tbsp Garlic ground powder

1 tsp Onion ground powder

1 tsp Ancho Chili ground powder

1 tsp Cayenne Chili ground powder

1 tsp Chipotle Chili ground powder

1 tsp Smoked Paprika ground powder

½ tsp Mediterranean Sea Salt ground fine powder

½ tsp Black Pepper ground powder

½ tsp Turmeric ground powder

¼ to ½ tsp Xanthan Gum

## **\*\* DIRECTIONS \*\***

Mix Red Pepper Mash, Tomato Puree and Vinegar together in a pot or mixing bowl. Next add and whisk in your Xanthan Gum, Black Pepper and Turmeric. Third step is to mix in the rest of your ingredients. Now simmer your concoction for 5 to 10 minutes until you reach a temperature of 180 to 190 degrees. Add more water and/or Xanthan Gum to create your desired viscosity and thickness. Fill sterile bottles at no less than 165 degrees and seal.

## **\*\* NOTES \*\***

Flavors, viscosity and cooking time adjust and are effected at different temperatures.  
(Makes approximately five ~ 5 oz. Bottles).

## **\*\*DISCLAIMER\*\***

Please use as only a guide and do not be afraid to get Funky with it. Feel free to substitute your own fresh ingredients such as a variety of chilies, garlic and onions. Also any vinegar will work for a shelf stable hot sauce so do not hesitate to put your own California Live® twist on things as the Chiligods® always encourages clean Funky Freshness at all times !!