



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

FRESH SRIRACHA HOT SAUCE



Make your own version of this tasty hot sauce, good enough to put on everything!



00 HR 10 MINS



Serves 6 to 8



Featuring

[F.T Fresh Produce](#)

[Borba Family Farms](#)

[Alma Produce](#)

[Swank Farms Produce](#)

[Three Brothers](#)

INGREDIENTS

- 8 Fresno chilies (can use any spicy chili you have)
- 3 to 4 Thai chilies
- 1 carrot
- 8 cloves of garlic
- Salt brine (3 cups water, 3 tablespoons salt)
- 2 tablespoons of rice wine vinegar, more or less, to taste
- Quart-sized canning jar

METHOD

Sanitize jars. Roughly chop all ingredients. Make saltwater brine.

Place ingredients into a jar and cover with the brine. Weigh down ingredients with fermentation weight or a bag filled with water. Cover the jar.

Store in a cool, dark place for 5 to 7 days. Strain the brine off the ingredients, then place in a blender. Blend until smooth. Add vinegar to

taste.