



How to Make Homemade Sriracha Sauce

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Category: Chef's Advice, Sauces, Chili Sauces

Sriracha sauce recipe: delicious condiment to your dish!

Sriracha sauce

Prep Time:

5 mins

Cook Time:

2 weeks

Total Time:

2 weeks 5 mins

Servings:

1

The ingredients you need:

7 ounces (200 g) red chili pepper

3,5 ounces (100 g) green chili pepper

1,8 ounces (50 g) jalapeños

5 cloves garlic

1,4 ounces (40 g) brown sugar

3,5 ounces (100 g) wine vinegar

3,5 ounces (100 g) water

0,3 ounces (8 g) salt

Let's start !

1

Wash the peppers well under cold water, halve them, and remove the seeds.

2

Cut the peppers into slices.

3

Add to the blender bowl.

4

Add garlic, sugar, wine vinegar, water, and salt to the peppers.

5

Blend until smooth.

6

Strain through a sieve and pour into a jar with a lid.

7

Leave in the refrigerator for 7-14 days.