

# INGREDIENTS



1 Gallon  
Fermentation Jar

Lid with Airlock

Fermentation Weight

Adhesive Thermometer

4 oz Packet of Sea Salt

## YOU WILL NEED:

3 pounds (about 40)  
Jalapeños and/or Fresno  
Chilis, chopped

2 small Carrots, peeled  
and chopped

1 medium Onion, chopped

4 cloves of Garlic,  
peeled and smashed

Filtered Water



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# HOT SAUCE

## MAKING KIT



## Fermenting Instructions

Plus Tips for Best Results



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# PREPARATION



## CLEANING EQUIPMENT AND PREPPING INGREDIENTS

To create a sterile environment to ferment, you'll want to make sure you thoroughly clean all of your equipment prior to first use.

For best results, use organic produce. When using organic vegetables, give them a light rinse, no need to thoroughly wash unless there is visible dirt on the surface, as the natural bacteria on them will aid in the fermentation process.

# DIRECTIONS

- 1 Add prepped chilis and other vegetables into a large mixing bowl. Add 3 tablespoons of salt and toss until thoroughly mixed. Consider wearing gloves during this process to avoid too much direct contact with the peppers.
- 2 Transfer everything into your fermentation jar. Place the fermentation weight atop the vegetables and pour in enough water to make sure everything is fully submerged.
- 3 Cover the jar with the lid and affix your assembled airlock to the lid. Make sure you've filled the airlock with water to the fill line. Place the stick-on thermometer onto the side of the jar to help monitor the temperature during fermentation.
- 4 Let ferment at room temperature and out of direct sunlight for 1-2 weeks.
- 5 Once done fermenting, it is time to blend your hot sauce. In batches, transfer the veggies to a blender, reserving the liquid for the next step. Begin slowing blending the ingredients to form a thick paste.

- 6 Begin adding the fermentation liquid from the jar into the blender to create the consistency of your choice, starting with 1 cup. (Tip: remember you can always add more liquid to thin the sauce out, but you can't take liquid out if the hot sauce gets too thin! Be conservative at first with the liquid so that you don't end up with a consistency that is too watery) You can also choose to supplement some of the fermentation liquid with fresh lime or lemon juice for additional flavor.
- 7 Transfer your blended hot sauce into jars or bottles using a funnel, leaving just a small amount of headspace in the bottles.
- 8 Transfer the jars into your refrigerator, where they'll keep comfortably for at least 2 months.

## STORAGE TIPS

- Keep your fermentation jar in a low activity place, away from food prep, trash and plants.
- Always keep your fermentation jar at room temperature, between 68-85 degrees fahrenheit.
- If the fermentation jar is sitting on a surface that can get cold, like a countertop, put a towel or cutting board down for insulation.

## HOT SAUCE VARIATIONS

If you like an extra spicy hot sauce, consider using habaneros or serranos.

Make a delicious green hot sauce with jalapenos, tomatillos, and cilantro!

For a sweet and spicy variation, consider adding in fresh fruit like mango or pineapple.

To watch an instructional video for this kit visit [PopCultures.Co](https://www.popcultures.co)