

From Jean and Pat's Kitchen

Dessert Hot Sauce

Date: 2005
From: our own

Ingredients:

1	cup	hot ripe peppers, sliced
½	cup	water
1	can	frozen juice concentrate
1 ½	cup	sugar
1	tsp	citric acid (or fruit preservative)
1	Tbls	corn starch

Instructions:

Place peppers with seeds into small pot with water. Cover (safety precaution) and bring to boil. Carefully remove cover and reduce liquid to about half. Strain juice and place in small bowl.

In separate pot, mix remaining ingredients and slowly bring to boil. Once boiling, add strained pepper juice and mix.

In separate large pot, sterilize half-pint jars and caps in rapidly boiling water with ¼ cup distilled vinegar. Remove one jar at a time and add mixture leaving ½ to 1" headroom.

Seal jar with lid and place back into pot of boiling water. Repeat process for all jars.

Boil all jars 10 minutes after sealing. Remove from pot and let cool on rack.

Notes:

Ripe peppers work best; green peppers add a bitter flavor.

Cran-raspberry concentrate is our favorite.

Great over ice cream, cheese cake, or as a substitute for jelly.

Option: Add ½ tsp cinnamon or 1 tsp cocoa.

Watch out when boiling and reducing the peppers. The vapors can cause great pain (learned that the hard way). Also, the pot you boil them in needs to be cleaned very well two to three times before the hot flavor comes out.

Got this idea from a project Pat worked on at Mayo called Toadsweat, which led to finding a commercial dessert hot sauce called Toadsweat. Pat bought and tried some Toadsweat, and it was pretty good. Unfortunately, the cost was quite expensive, so we tried to come up with our own recipe. It took four or five attempts before we got something we (Pat) liked, but this version is pretty good.

If you like or even tolerate hot sauce, it's worth a try. On ice cream, it's neat to feel the heat and have it immediately cooled down by the cold ice cream.