

# House on Kahl Road Cookbook Recipe

## Moroccan Hot Sauce

- 4 Habanero Chiles
- 2 Tablespoons chopped ginger
- 1 Cup cider vinegar
- 3/4 Cup water
- 1 Teaspoon oregano
- 4 Cloves chopped garlic
- 1 Tablespoon molasses
- 1/2 Teaspoon salt

1. Throw everything except water in a saucepan and simmer 5 minutes over medium heat.
2. Pour mixture into blender.
3. Blend on high until semi-liquid.
4. Store in jar and refrigerate for 1 week to allow sauce to age.
5. Add water to mixture and bottle.

