

House on Kahl Road Cookbook Recipe

Volcano Hot Sauce

- 5-6 Habanero Chiles
- 1 Cup cider vinegar
- 3/4 Cup water
- 1 Teaspoon oregano
- 4 Cloves chopped garlic
- 1 Teaspoon brown sugar
- 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 peppers to age.
5. Add water to mixture and bottle.

