

20 Minute Sriracha Sauce Recipe



Makes 1 cup, 5 cal's per teaspoon

70gm fresh red jalapeno peppers
70gm fresh mini sweet snacking peppers
2 garlic cloves, smashed and peeled
30ml apple cider vinegar (or white or unsweetened rice vinegar)
1 tablespoons tomato paste
4 teaspoons honey
2 teaspoons fish sauce, Bragg's Liquid Aminos or Coconut Aminos

In a food processor or high speed blender, add all ingredients and blend until smooth.

In a medium saucepan over high heat, pour the sauce in and cook on high until it begins to boil. Reduce to a simmer and cook for 10-15 minutes.

Taste and adjust with additional honey, vinegar or Bragg's (or whatever you're using) if needed. You're looking for a nice balance of flavor.

Transfer the sriracha sauce to jars. Sriracha will keep for 2 weeks in the refrigerator. Better yet, can them and store in pantry, or frozen into ice cubes and defrosted prior to use.