



Fermented Sriracha Sauce

Makes about 4 cups

INGREDIENTS

- 2 lbs mixed red chili peppers such as Fresno, jalapeno, Thai, etc.
- 4 cups unchlorinated water
- 3 tablespoons sea salt
- 2- 4 cloves garlic finely chopped
- 1-2 tablespoons light brown sugar
- 1 cup rice wine vinegar

STEPS

1. Chop the peppers with a food processor, mortar, and pestle – or finely chop.
2. Place the chopped peppers in a glass jar, leaving at least 1 inch of space at the top.
3. Combine the water and salt, adding just enough to cover the peppers. The peppers will only ferment if covered in the liquid, so make sure you add enough. If needed, top the chilies with a glass weight or a baggie filled with water to press the peppers down below the brine. Cover with a lid.
4. Ferment the chilis away from direct sunlight for at least one week and up to two. Check daily to ensure that chilies are still submerged. Burp and open the jars daily to let out any gases.
5. After your chilis have fermented, pour the mixture into a pot with garlic, sugar, and vinegar. You can add some or all of the chili liquid. Bring everything to a boil, then reduce to a simmer. Cook for 5-10 minutes.
6. Blend until smooth, then strain and bottle.