

EASY GOIN' ACHIOTE

6 Red Cayenne Peppers
1 Red Bell Pepper,
Roasted*
1 Clove Garlic minced
1 C White vinegar
1 1/2 tbsp. Achiote
(crushed)
1 1/2 tsp Black Cumin
1/2 tsp Salt

Blanch the cayenne peppers and roast the bell pepper. Add peppers, garlic, 1/4C vinegar and spices to processor. Blend all well, until smooth and pourable. Make sure the achiote is thoroughly blended. Adjust liquidity with extra vinegar if necessary. Bottle and seal. Let set 1 week for best flavor.

GRAB-YA-GREEN SAUCE

Ingredients:
2 Large green chilies,
roasted
6 Green Jalapeno's roasted
2 cloves garlic, minced
1 1/2 tsp salt
1/2 tsp curry powder
1 C distilled white vinegar

Roast peppers. Put peppers, 1/4 Cup of vinegar and the remainder of ingredients into your food processor or blender. Blend till smooth and parable. Add more vinegar if too thick. Bottle and seal. Let set for 1 week to improve flavor.

FLAMING FRUIT SAUCE

Ingredients:
1/2 C Peeled Chopped Mangoes
3 Habenero Peppers
1 Tbsp. Sugar
1/4 C lemon juice
1 C distilled vinegar
1 Kiwi peeled
1 tsp ginger
1/2 tsp black cumin
1 tsp salt

Blanch peppers, strain peppers, Discard the seeds and the vinegar. Blend all remaining ingredients except the vinegar. (the 1 cup of vinegar is used for blanching only) Blend till smooth and parable. If too thick, adjust with lemon juice. Bottle and seal. Let stand for 1 week for best flavor. Keep Refrigerated.



MAKE YOUR OWN HOT SAUCE

Instructions:

Hot Sauce Kit
#10870

Dear Customer,
Vino Corporation is the manufacturer of this kit. We hope you enjoy making your own Hot Sauce. If you find anything missing or damaged in your kit, please contact us so that we can correct the problem. Please Include the following information:

Name of Kit with Item Number
Date and Place of purchase
Purchase Price (Include sales slip)
Brief description of the problem

*Do not return the kit to the store where you purchased it. They will not have replacement parts! Send all correspondence to :
Vino Corporation, 699 Five Mile Line Road, Webster, NY 14580,
Attn: Quality Control Dept.*

**FOR TECHNICAL ASSISTANCE, CALL: 585-671-1979
Hours: Mon-Fri 9:00 a.m.-5:00 p.m. EST**

KIT CONTAINS:

**3 Bottles with Caps and Shaker tops, 6
Spices, Labels, Wooden Display Rack,
Recipes and Instructions.**

WARNINGS & INFORMATION

- You should always wear gloves when handling hot peppers. Capsicum, the active ingredient in pepper plants which makes them hot, will also burn or irritate your skin. Never rub your eyes after handling hot peppers.
- Trim all stems from peppers before blanching or roasting them.
- Always blanch your peppers in 1 Cup of distilled white vinegar. Bring the vinegar to a boil and drop the peppers in for 2-3 minutes. Strain the vinegar and keep it for use in your hot sauce. Also, use the whole pepper including the seeds in your recipes.
- The steam created from the boiling vinegar is very strong...take care not to breathe the fumes directly.
- Roasting Peppers: You can do this on your grill, or in a frying pan (non-stick). Roast only till the skin is lightly blistered, do not burn or blacken the skin.
- When blending your pepper mixture, always use high speed until the sauce is smooth and pourable. You may need to add additional vinegar if necessary.
- Your hot sauce will improve in flavor if left to sit in the bottle for at least 1 week.
- Now that you have tried our recipes, try some of your own concoctions. Enjoy!

Any of the recipes in this booklet can be used alone or can be added to recipes for your favorite Chile, chicken wings, etc. You can experiment with the heat of your sauce by combining hot & sweet peppers together.

RECIPES

CAJUN GARLIC LOVER'S SAUCE

Ingredients:

6 Red Cayenne peppers
4 Cloves minced garlic
1 Cup White Vinegar
1 Medium Tomato
1 tsp. Black Cumin
1/2 tsp. Curry powder
1 tsp. Jamaican Allspice
1 Tbsp. Sugar
1/2 tsp. Salt

Blanch the peppers* Add peppers, garlic, tomato, 1/4 C vinegar and all of the remaining spices. Blend in food processor or blender until very smooth and pourable. Adjust for liquidity by adding more vinegar if necessary. Funnel into our bottles and seal tightly. Let stand 1 week for best flavor.

*See Information section on blanching

TROPICAL STORM

Ingredients:

4 Habenero Peppers
3 Cloves garlic, minced
1 C distilled white vinegar
1 medium onion
1 tsp Jamaican Allspice
1 1/2 tsp Jamaican Jerk
1/2 tsp ginger
1/2 C Peeled, Chopped, Mangos
1 Tbsp Molasses
1 tsp. Salt

Blanch peppers.* Add peppers, garlic, onion, mangoes & spices to processor. Add 1/8 C Vinegar; you may add more after processing depending upon liquidity. Blend all ingredients till smooth. Bottle and Seal. Let stand for 1 week for best flavor.

*See Information section on blanching peppers.

LOUISIANA RED SAUCE

Ingredients:

9 Red cayenne peppers
1 C distilled white vinegar
1 tsp salt
1 tsp sugar

Blanch peppers. Add peppers, salt & sugar with 1/2 Cup vinegar to your blender or food processor. Blend till very smooth and liquid. Bottle & Seal. Allow to stand 1 week for best flavor.