



## Cayenne Pepper Sauce

3 pounds hot peppers (for example, Anaheim, Hungarian, Jalapeños)  
1/3 cup minced garlic  
4 cups sliced onion (about 2 medium as bought)  
1/3 cup stemmed, chopped cilantro  
3 cans (28 ounces each) diced tomatoes  
3 cups cider vinegar (5%)  
2 1/2 cups water

**\* Caution: Wear plastic or rubber gloves when handling and cutting hot peppers or wash hands thoroughly with soap and water before touching your face or eyes.**

Yield: About 5 pint jars

1. Wash and rinse pint canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.
2. Wash, trim and slice peppers and onions into rings, using a mandolin slicer or a food processor.
3. In a 10-quart Dutch oven or stockpot, mix together all ingredients. Bring to a boil and boil 1 hour. Reduce heat slightly and simmer 1 additional hour. Turn heat off, and cool mixture slightly.
4. Puree vegetables in a blender about 2 minutes per blender batch. Return pureed mixture to stockpot and bring carefully just to a boil. (The mixture will start to spatter as it gets close to boiling; heat slowly while stirring constantly, being careful not to get burned by splashing sauce.) Turn off heat.
5. Fill hot sauce into hot, clean pint jars, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel; apply two-piece metal canning lids.
6. Process in a boiling water canner according to the recommendations in [Table 1](#). Let cool, undisturbed, 12 to 24 hours and check for seals.

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Developed at The University of Georgia, Athens, for the National Center for Home Food Preservation. Released by Elizabeth L. Andress, Ph.D., Department of Foods and Nutrition, College of Family and Consumer Sciences. September 2003.

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Notes: This is a *very hot* sauce. Some suggested uses include:

- Add a small amount to a soup to give it a “spicy-hot” bite.
- Stir a small amount into vegetable dishes to give them an extra “zing.”
- Pep up your cheese dip with a small amount to make it a “hot” item.
- Add some to that pot of chili you’re cooking up – make it fiery!

**Table 1.** Recommended process time for **Cayenne Pepper Sauce** in a boiling-water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	10 min	15 min	20 min

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