

# Adam's Cranberry Hot Sauce Recipe

## Ingredients

- For the fermentation:
- 900g cranberries
- Zest of 2 oranges in large strips (I used a vegetable peeler)
- 130g Scotch Bonnet/Habanero chilies
- 4% salt solution
- For finishing:
- 1 cup white sugar
- 1 cup orange juice
- 2 tablespoons ground cinnamon
- 1 tablespoon ground ginger
- 1 tablespoon ground cloves

## Directions

Pulse cranberries and chilies in a food processor until coarsely pureed. Add a little water if things aren't moving.

Combine with orange zest in a quart jar. (Weigh the jar before you put anything in. You'll have to do math in a bit)

Top with enough water to cover and weigh again

To make it a 4% salt solution find 4% of the mixture's weight –  $0.04 \times (\text{Total Weight} - \text{Empty Jar Weight})$ . This time, that ended up with 75g of kosher salt

Stir in salt and weigh mixture down, and put an airlock on it in a warm dark place. Ferment for 2 weeks, checking for kahm and removing film as needed.

Strain out the contents of the jar, saving the brine. Pick out the orange peel and discard. Blend the solids with the remaining ingredients and enough brine to make a smooth consistency, tasting to ensure it tastes like cranberry sauce. This sauce will be very tart and will need a lot of sugar to even it out. Bottle and store in a refrigerator, and enjoy as a holiday hot sauce! If you want to go the extra mile, I make sure my hot sauce has a pH below 3.4 to keep it shelf stable.