

## MY RED CHILLIES PEPPER SAUCE – (Medium Strength)

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This sauce is Ideal to be used as a Taco Chip dip or as a supplement Spice in all your Favorite Mexican Recipe. For a Spicier Sauce use about 16 dry peppers instead of only 12 and ½ Tea Spoon of Ground Cayenne Pepper instead of only ¼ Tea Spoon as suggested below. First try the recipe as it is and you will know if you need to spice it up to your taste or not.

This recipe will yield 1 ¼ Cup of the Best Chili Sauce ever made.  
Preparation Time; 10 Minutes      Total Cooking Time; 15 Minutes

### Step # 1 - DRY SPICE MIXTURE preparation.

Prepare in advance all the spices below.

- 1 ½    Tea Spoon of Salt.
- 1      Table Spoon of (Spanish) PAPRIKA.
- ¼      Tea Spoon of Ground Cayenne Pepper.

### Step # 2 – REHYDRATING THE PEPPERS.

Use a 2 pint cooking pot.

- 1      Cup of Water.
- 12     Dried Chilies Peppers.



Bring the water to a hard boil and then dip the dry Chilies and hard boil for 5 minutes at high heat. Stir the peppers at times then put the pot aside on a cold surface for now. Let cool down for about 15 minutes, while you pass on to Step # 3. then pour the dried Chilies and all the water in the mixer.

### Step # 3 – VINEGAR AND SPICES.

- ½      Cup of White Vinegar.
- 1      Tea Spoon of Molasses.
- 1      Tea Spoon of Brown Sugar.



Bring the water to a hard boil and boil for **3 Minutes** while briskly stirring the liquid with a whip. Then add the spice mix you prepared in step # 1 and continue boiling for about 30 seconds while briskly stirring the Sauce and then add this liquid with the rest in the Mixer.

### Step # 4 –BLENDING THE SAUCE.

- 1      Can of Hunts Tomato Sauce 213 ml.
- 1      Tea Spoon of Beef Bovril.
- ½      Tea Spoon of Worcestershire Sauce.
- 3      Table Spoon of my Ketchup Recipe or Regular Ketchup.



Now in the blender you should have the dehydrated peppers and all the water that came with it and also the vinegar/Sugar Mixture. Add to this mix the above ingredients and Blend well at high speed for about 2 minutes. Then pour all the liquid back in a 2 Pint Cooking pot. Use ¼ Cup of water to clean out the Blender and pour it in the mixture as well. Bring to a gentle boil and Simmer for 10 Minutes. Pass the Sauce in a strainer then let cool down and refrigerate. This recipe will fill two, one cup containers at about ¾ full.



**BON APPÉTIT**