



Simple Kiwi Hot Sauce Recipe (no fermenting)

This hot sauce is ideal for a dip, to adding to recipes, and having with cheese or nachos. Well anywhere you usually use a chili sauce! The best thing is that it needs no fermenting so it quick and simple to make. It's packed with Vitamin C and will boost your energy levels. Enjoy!

Serves: 20, Prep time: 10:00, Cook time: 15:00

Instructions

Heat oil add chopped onion, green pepper and jalapenos and cook gently until soft.

Add salt, sugar, white wine vinegar and water and bring to boil. Cover with lid and simmer for 10 minutes or until chilis are soft.

Place into a blender with kiwi fruit, lime and coriander then whiz until silky smooth.

And thats it!

Tip:

Don't add the green chilis if you prefer a milder sauce.

I added four kiwi fruit and it was ok - just use up what you have!

Ingredients

- 1 Onion, Sliced
- 1 Green pepper, Roughly sliced
- 4 Green chilis, Sliced
- 300 grams Jalapenos , Sliced (10.5 oz)
- 2 tablespoon olive oil
- 150 milliliters White wine vinegar (5 oz (U.S.))
- 150 milliliters Water (5 oz (U.S.))
- 15 grams Sugar (0.5 oz)
- 1 Limes, Juiced
- 3 Kiwi Fruit, Peeled
- 1 Coriander, Small bunch, Chopped

I used brown sugar and it turned out fine.

Corriandar is optional

Serving suggestion:

Add some butter to your sauce and melt and use on chicken wings.

Recipe from Al Brady.