

Fermented Sriracha

Swick

Makes 16 ozs | Active Time: 20 minutes | Total Time: 5 minutes

Step 1: Gathering your ingredients

- 20 red Fresno Chilies
- 2 Tablespoons of grated ginger
- 4 cloves of garlic
- 1 1/2 Tablespoons of salt
- 1 Tablespoon of sugar

Deseed approximately half of the chilies, then add them and all the ingredients to a high-speed blender or food processor and blend until smooth (about 5 minutes).

Step 2: Fermenting the paste

Pour your mixture into a wide topped bowl and set it in a room temperature environment out of direct sunlight for five days. Make sure to stir the mixture well at least once a day.

Step 3: Adding the vinegar

- 3/4 cup of white vinegar

This step is optional, but is typical in a sriracha recipe (otherwise you end up with a thicker paste). Add the pepper mixture and vinegar to a high-speed blender and blend until smooth (try to blend as many of the seeds as possible).

Step 4: Bottling the sriracha

When bottling the sauce, you can use glass bottles or glass jars, just make sure that they are very clean and free of any particles. Use a funnel and gently spoon the mixture and seal your container finger tight.

The mixture will last at least 4 months refrigerated.