

# Sweet Scotch Bonnet Chili Sauce

4-5 Fresno Chili Peppers, chopped  
1/8 to 1/4 Scotch Bonnet or Habanero Pepper, chopped  
1 Cloves Garlic, chopped  
5-6oz Water  
1/4 cup Cane Vinegar or white vinegar  
1/2 cup White Sugar  
3/4 - 1 tsp Salt  
1/2tsp Granulated Onion Powder  
2 Tbs Cane Vinegar

## **Thickener**

1/2 Tbs Potato Starch  
1 Tbs cold water



In a medium sauce pan or pot, add water, sugar, vinegar, salt, and onion powder. Bring just to a boil and then reduce the heat to low. We are looking for the sugar and salt to dissolve.

Add the chopped chili peppers and the chopped garlic to a food processor and pulse to begin the chopping process. Add the 2 Tbs of vinegar and then continue to pulse until the desired consistency has been reached. This can be a course chop or a puree.

Add the chili and garlic chop to the vinegar water syrup and then bring the mix up to just boiling. Turn the heat to a simmer and simmer for 5-8 minutes.

Add the potato starch to a small bowl and then add 1 Tbs of water. Mix until combined.

After the chili mix has simmered, add the potato starch slurry and mix in. Bring back to just a bubble and then remove from the heat.

Remove pan from heat and allow to cool before pouring into glass jar.

Cover and store in refrigerator for 1-2 weeks.