



“Piman Bouk – Vineg - Sos Piman – Piman Confi” Haitian Hot Sauce

Ingredients:

Assortment of Habanero Peppers and/or Scotch Bonnet Peppers
Fresh Thyme
1 Carrot
1 – 2 tbsps. Salt
Lemon Juice Concentrate

3 – 4 Shallots
Parsley
½ tsp. Cloves
Accent (optional)
Sour Orange Concentrate

Directions:

1. When handling hot peppers, I recommend using disposable gloves. You can use several different kinds of hot peppers of your choosing. Jamaican hot habanero peppers are a good choice. Remove the stems off the hot peppers by plucking them off or slicing them off with a knife. Discard the stems. Cut each hot pepper in half. Set hot peppers aside.
2. Cut off the ends of 1 carrots. Peel and rinse it. Chop it into large, bite-sized pieces. Set carrots aside.
3. Peel and quarter 3 – 4 shallots. Set shallots aside. I only had 2 shallots at the time for demonstration purposes. I bought more and added them in at a later time. You also have the option to use onions.
4. Trim off the thick stems of the parsley and discard. Rinse the parsley well, shake off any excess water, and blot dry with a paper towel.
5. Rinse and blot dry several sprigs of thyme as well. Fresh thyme instead of dry thyme works best. Set thyme aside.
6. The next step is simply layering all the ingredients inside the container of your choosing.

As you add the herbs, cloves, vegetables, and hot peppers, sprinkle about 1 tsp. of salt at a time with each layer. Pack in as much hot peppers as you can. With this 1 quart jar, I used about 4 tsp. of salt total. Add about 1 tsp. of Accent if desired.
7. Once the jar is full, fill it up about 2/3rds of the way with lemon juice concentrate. Don't forget to shake the lemon juice bottle before adding it in.
8. Shake the bottle of sour orange concentrate and fill up the remainder of the container.
9. Let the mixture “pickle” for 3 – 5 days outside of the refrigerator before use. As you use the sauce overtime, you can refill it by just adding more lemon juice and sour orange concentrate. Use it on anything you would normally use hot sauce on.