



## **Dschang Hot Sauce**

### **Ingredients**

- 500g tomatoes – peeled
- 300g onions diced
- 25g garlic chopped
- 1 celery stalk, diced
- 100 ml red wine vinegar
- 150g sugar or 100g honey
- 12g ginger – thumb sized piece
- 3 habaneros – fresh or dried
- Salt & pepper to taste

### **Method**

- Cook onions, garlic, ginger & celery until soft.
- Add chilli and spices and cook for 2 minutes.
- Add tomatoes and cook until the desired consistency
- The sauce may be blended for a smooth consistency. We use a stick blender as the sauce remains in the pot and therefore it remains hot.

### **Preserving Instructions**

If processed correctly, this sauce has a shelf life of 2 years in jars. You will need to check with your food regulatory agencies to obtain the official shelf life.



Sterilising jam jars is a really important part of the jam, preserve, and pickle-making process. There is a risk of botulism if you do not sterilise your jars correctly. Therefore, don't be tempted to skip over the sterilisation stage!

**Top tip:** Timing is important because you should put your preserve into a hot jar whilst the preserve itself is still piping hot

#### Preparation of jars

- Jars must be thoroughly cleaned and dried. Dirt or water in the jars could lead to bacterial growth
- New or used jars may be used. If using used jars, ensure the lids are not damaged and that they fit the jar properly.

There are various methods for cleaning jars. This is our preferred method.

- Wash the jars and lids in hot soapy water.
- Heat your oven to 140°C / 275°F / Gas Mark 1.
- Place clean jars and lids on a tray and place in an oven for a minimum of 20 minutes. Jars can be left in the oven until you are ready to use them
- Fill the jars just a few centimetres from the top and screw the lid on tightly.
- It's a good idea to tap the jar gently on the work surface once filled and before you fit the lid, to remove any air bubbles.

If you do not have an oven, you may use the water bath method. Place the jars in a pot and fill the pot with hot water until the jars are covered. It is best if you have a rack in the pot to keep the jars from bumping into each other and breaking. Bring to a boil and keep at the



maximum temperature for 10 minutes. After 10 minutes, remove the jars with tongs, tip out any excess water and set upside down on a clean kitchen towel. As soon as the jars are dry, they are ready to use. Please note, the jars must be hot and dry when you fill them.

For the lids, please them in a pot and cover generously with water. Bring to a boil then lower the heat to simmer. Simmer the lids for 10 minutes. Turn off the heat and cover the pot until you are ready to seal the jars. Dry the lids with a clean cloth before use.

**Please remember, to keep your product safe, the product, jars and lids must be hot during the filling process.**