

PexPeppers Hot Sauce

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How To Make PexPeppers Hot Sauce At Home

Thank you for visiting PexPeppers. Here are some of our recipes. If you would like our final sauce, check it out here:

<https://www.pexpeppers.com/product/wbwa/>

Are you looking to recreate some of your favorite sauces right in your own home? Look below!

Please note, the vinegar used in these recipes is DISTILLED WHITE VINEGAR unless otherwise specified. Weights are in Grams. To make these sauces, put ingredients in a pot, bring to a boil for 10 minutes

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and then blend via immersion blender. Bottle them at least at 190 degrees F and flip them onto their lids for at least 60 seconds for proper sterilization.

Cherry Popper Carolina Reaper Hot Sauce



Ingredient	Weight (gr)	
Reaper	3950	
Black Cherries	1820	
Vinegar	1540	
Honey	775	
	total	
	8085	grams
	54.62837838	bottles
	273.1418919	fl oz
	2.13392103	gallons
	18.74483612	multiplier

Ingredient

Weight

Reaper Mash

3950 Gr

Black Cherries

1820 gr

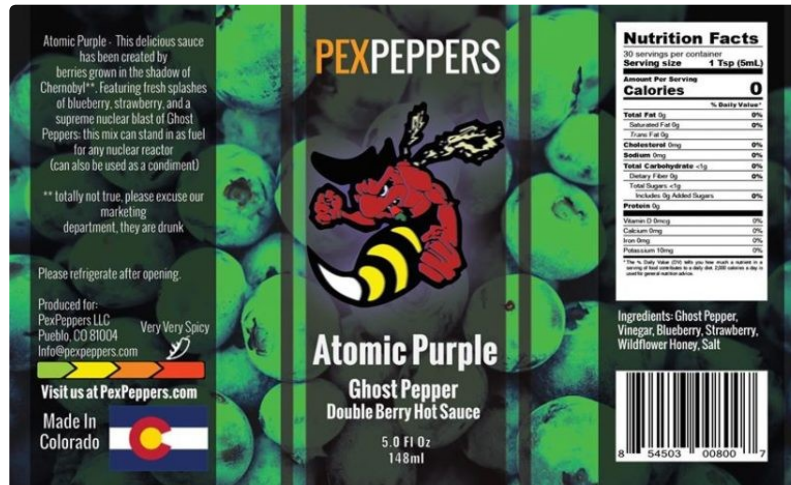
Vinegar

1540 gr

Honey

775 gr

Atomic Purple Hot Sauce



Ingredient	Weight (metric)	US Weight
Ghost Pepper	1815	3.997797357
Vinegar	945	2.081497797
Blueberry	910	2.004405286
Strawberry	465	1.024229075
Honey	380	0.8370044053
Salt	7	0.0154185022
	Total	# Bottles
	4522	30.55405405
		Volume
		1.2 gal

Ingredient

Weight

Ghost Pepper

1815 Gr

Vinegar

945 Gr

Blueberry

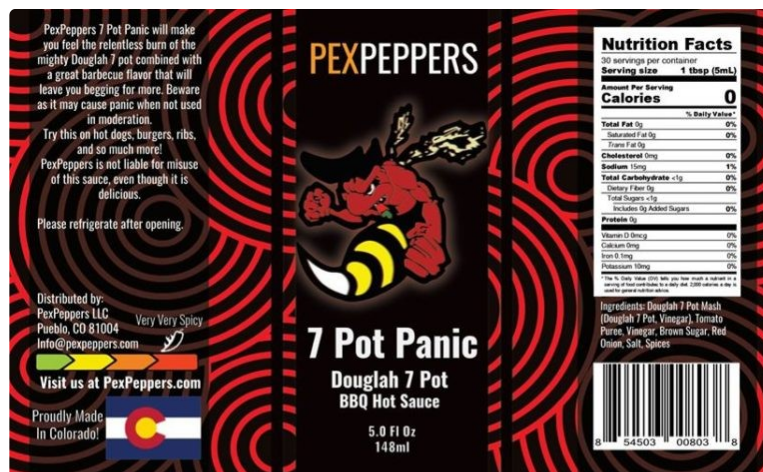
910 Gr

Strawberry 465 Gr

Honey 380 Gr

Salt 7 Gr

7 Pot Panic Hot Sauce



Ingredient	Weight	Measure	US Weight
Doughlah	1800	Grams	3.96 lb
Tomato Puree	1590	Grams	2 Cans
Vinegar	950	Grams	4 Cups
Brown Sugar	430	Grams	1 lb
Red Onion	230	Grams	.5 lb (one onion)
Salt	35	Grams	2 tbsp
Mustard Powder	25	Grams	1 oz
Garlic Powder	25	Grams	1 oz
Total	5085	Grams	
	34.35810811	148 mL Bottles	
	171.7905405	Fl Oz	
	1.342113598	Gallons	

Ingredient Weight

Doughlah 7 Pot Mash 1800 Gr

Tomato Puree 1590 Gr

Vinegar	950 Gr
Brown Sugar	430 Gr
Red Onion	230 Gr
Salt	35 Gr
Mustard Powder	25 Gr
Garlic Powder	25 Gr

Taco Fuego Hot Sauce



Ingredient	Weight in Gr	Weight in Imp	
Roasted Jalapeno	4550	10.02202643	lb
Vinegar	3400	7.488986784	lb
Chipotle Powder	140	0.3083700441	lb
Garlic	135	0.2973568282	lb
Cumin	75	0.1651982379	lb
Salt	50	0.1101321586	lb
	Total		
	8350	18.39207048	
	Bottles	Fl Oz	
	56.41891892	2.205837677	

Ingredient	Weight
Roasted RED Jalapenos	4550 Gr
Vinegar	3400 Gr
Chipotle Powder	140 Gr
Garlic	135 Gr
Cumin	75 Gr
Salt	50 Gr

Mellow Mango



Ingredient	Weight in Gr	Totals	
Mango	910		
Vinegar	850		
Chile de Arbol	85		
Cane Sugar	75		
Red Pueblo/Hatch Chile Powd	15		
		Grams	1935
		Gallons	0.5111731622

Ingredient	Weight
Mango	910
Vinegar	850 Gr
Dried Chile De Arbol	85 Gr
Cane Sugar	75 Gr
Chile Powder	15 Gr

Garlic Zinger/Taco Fuego Green



Ingredient	Weight in Grams	
Jalapeno	2700	
Vinegar	1200	
Lime Juice	400	
Garlic	168	
Cumin	28	
Salt	20	
	Total	Gallons
	4516	1.193001551
	Bottles	
	30.51351351	

Ingredient	Weight
Jalapeno	2700
Vinegar	1200
Lime Juice	400
Garlic	168
Cumin	28
Salt	20

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