

# Garlic Scape Fermented Hot Sauce

## Ingredients

- 175g. fresh garlic scapes
- 175g. jalapeno peppers (or a spicier green pepper, if preferred)
- 10g. fresh cilantro
- 2-3 scallions
- 10 peppercorns
- Salt, as needed
- ½ cup apple cider vinegar
- ½ tsp. xanthan gum

## Steps

1. Chop your garlic scapes so they fit neatly in a large mason jar. Half or quarter your jalapenos. Pack the peppers and scapes tightly in the jar, along with the cilantro and scallions (chopped, as needed to fit), and peppercorns.

2. Prepare a brine for your ferment. To safely ferment your vegetables, you want to prepare a brine that is 2% salt by weight. Add two cups of water to a saucepan, and heat gently, and stir in 2 tsp. salt until fully dissolved. Pour the brine over your vegetables in the mason jar, so it covers the tops of your vegetables. There should be no air-pockets. Use a fermentation weight to ensure that the garlic scapes and peppers are fully submerged.

3. Place the jar on a plate (it will likely leak a little), and cover loosely with a lid or airlock system. Let the jar sit at room temperature for about a week. Check every day to make sure all of the vegetables remain submerged under the brine, and start tasting after about 5 days. Once the garlic scapes have a flavor you enjoy, you're done fermenting.

4. Drain the vegetables, reserving the brine. Add all the vegetables, along with the apple cider vinegar, and about 2/3 cup of the brine to a blender and blend until smooth. You can use a little more brine as needed. Use a cheesecloth or nut milk bag to strain the sauce, squeezing as much liquid as possible and reserving the liquid and discarding the solids.

5. Place your sauce on the stove, bring to a simmer and reduce until you have about two cups. This will stop the fermentation process. Let the mixture cool down, and then use a blender to mix the xanthan gum into the sauce. You can add slightly more xanthan gum if you want a thicker sauce. Transfer to a container, and store in the fridge.

