

Homemade Sriracha Hot Sauce with Fermented Peppers – Recipe

Learn how to make classic Sriracha hot sauce at home with this recipe, with fermented chili peppers. It's so easy and tastes better than anything from the grocer. I love homemade Sriracha hot sauce.



★★★★★
5 from 12 votes

Prep Time	Cook Time	Fermenting Time	Total Time
10 mins	20 mins	7 d	30 mins

Course: Main Course Cuisine: American, Thai Keyword: hot sauce, spicy
Servings: 2 cups Calories: 289kcal Author: [Mike Hultquist](#)

Ingredients

- 2 pounds mixed red chili peppers red jalapenos are preferred, though Fresnos or red Thai peppers are great
- 1 quart unchlorinated water
- 3 tablespoons sea salt
- 4 cloves garlic chopped
- 3 tablespoons light brown sugar
- 1 teaspoon granulated sugar
- 1 cup rice wine vinegar

Instructions

1. First, ferment the chili peppers. Process your fresh peppers in a food processor. If you don't have a processor, use a mortar and pestle or simply finely chop them. Pack them into a jar, leaving at least 1 inch of head space. The peppers may rise a bit when fermenting.
2. Next, mix 1 quart unchlorinated water with 3 tablespoons sea salt. Pour just enough brine over the peppers to cover them, pressing them down a bit as you go. It is important to keep the peppers covered with brine to avoid spoilage. Check this daily.
3. Screw on the lid and set the jar away from direct sunlight to ferment for at least 1 week. Ideal temperatures are between 55-75 degrees F. The most active fermentation period is between 1-2 weeks, so be sure to monitor it during this time. "Burp" the jars often by unscrewing the lid a bit to let out some of the accumulating gases. Or, use an airlock or membrane for easier fermenting. See our page, "How to Make Fermented Pepper Mash", for further instruction.
4. After 1-2 weeks, the fermenting activity will diminish and the brine will turn cloudy and taste acidic.
5. Pour the fermented peppers, including brine, into a pot along with the garlic, brown sugar, granulated sugar and vinegar. Bring to a quick boil. Reduce heat and simmer for 5-10 minutes to reduce a bit and let the flavors meld.
6. Cool slightly then add to a food processor and process until smooth.
7. Strain the mixture to remove the solids. Pour into hot sauce bottles and enjoy.

Notes

Prep and Cooking times do not include the 1-2 weeks of fermentation time, so keep that in mind.

Makes about 2 cups of sauce or so. For storage: Vinegar affects acidity levels. Homemade sauces should be kept at 4.0 ph or below to keep longer term. If your hot sauce is not acidic enough, add more vinegar to bring the ph down. Keep in the fridge for freshness and longer keeping. You can also bottle your sauces with proper procedures.

Heat Level: Medium.

Nutrition

Calories: 289kcal | Carbohydrates: 64g | Protein: 9g | Sodium: 10505mg | Potassium: 1590mg | Fiber: 6g | Sugar: 42g | Vitamin A: 5350IU | Vitamin C: 1101.9mg | Calcium: 122mg | Iron: 5.7mg