

Southern Kitchen

AUTHENTIC TENNESSEE SOUTHERN RECIPES

Your At: www.southernkitchen.blogspot.com

Saturday, April 23, 2005

Pepper Sauce



Pepper sauce is something I have mistakenly assumed that everybody in the United States knows about since it is quite literally a staple in all Southern kitchens. Whether you buy it at the store or make it homemade, pepper sauce is to

turnip greens like ketchup is to french fries; they simply go hand in hand down in the South. The origins of this condiment is still a mystery to me even though its been gracing Southern tables for generations. If you have never tried pepper sauce, I encourage you to whip up a batch if for no other reason because it looks so pretty sitting on the table.

PEPPER SAUCE

- Small chili peppers in assorted colors, washed and dried
- White vinegar
- Stainless steel saucepan
- Funnel
- 1 wooden skewer or chop stick

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- Clean glass bottle with a cap or cork
- 1 straight pin or safety pin

(This recipe has no exact measurements. As my friend use to say, you will have to eyeball everything.) Depending on the size of bottle you are using, pour desired amount of vinegar into a stainless steel pan and bring to a boil then turn down heat to a simmer. Meanwhile, estimate how many peppers will fit into your bottle and poke each pepper 4 or 5 times with a pin. Using a wooden skewer or chop stick, stuff the peppers into the bottle making sure not to pack the bottle too tight with the peppers. Next, using a funnel, pour the hot vinegar into the bottle slowly filling it until the bottle is full. Cap the bottle and set aside for a week or two before using.



Notes:

1. Pepper sauce can be poured over any type of greens or peas. The flavored vinegar will cut the bitterness of the greens and add flavor to the peas.
2. The bottle should be clear glass so the beauty of the peppers clearly show. Also, the bottle should be made so the vinegar can be easily poured out of the bottle onto your food.
3. Since there is such a high acid content to pepper sauce, it does not need to be refrigerated.
4. When the vinegar starts to run low in the bottle, simply fill the bottle up again with additional vinegar. The peppers may lose their color but the vinegar will still be flavorful.

BLANKENSHIP FAMILY COOKBOOK

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5. If you like peppers, feel free to fetch them out of the bottle to eat with your meal - that's how the old timers would do it.
6. Lastly, pepper sauce makes a great gift because it's so pretty and so delicious.

posted by Pam @ 4:05 PM  [comments](#) 

5 Comments:

 At [1:24 AM](#),  [ODD](#) said...

We have something similar in the UK.

Was traditional with Pie and mash shops.

Minced beef and onion pie, with suet pastry, mashed potato, and liquor, which is parsley sauce made with fish stock and the finishing touch chillied vinegar. Very yummy. Reminds me of trips to see my Grandmar in the east end of London. Her cooking was so awful we would plead with mum to let us stop off at the pie n mash shop, before we had to visit. Cool blog btw have it bookmarked

 At [4:20 AM](#),  [kevinflynn9768](#) said...

This post has been removed by a blog administrator.

 At [3:22 AM](#),  [Happysurfer](#) said...

We have something similar too in Malaysia - Chinese cooking. The difference is that we slice the peppers widthwise and serve them with wantan mee which is noodles. Only green (unripe) chillies we call them here, are used.

 At [5:20 AM](#),  [moroccan cooking](#) said...

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Hi, I'm interested in cooking & moroccan cooking in particular. I would like to meet other similar people in my local area. I've found this [moroccan cooking](#) site but I need to find some others. Any ideas?

TIA

At [8:00 AM](#),  Anonymous said...

Hi Pam,

I've been looking for great content like this,

it's hard to find some times ;-)

Your post this post was an awesome read!

Thanks!

I'm building an article site on food.

(LOTS more than just a cooking site!)

I have all kinds of articles so far,

like [southern cooking](#) , just as an example.

If the mood strikes you, stop by, K?

I'm at: <http://www.letscooktogether.net>

Maybe we can talk about swapping some content :-D

Thanks again for the read!!

Brad.

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