



Dill Pickle Hot Sauce

A perfect blend of tangy dill pickles and spicy heat, this sauce adds a flavorful kick to everything from wings to burgers and fries!

Ingredients

1/2 cup dill pickle juice
1/2 cup white vinegar
1/4 cup water
3/4 cup chopped dill pickles (preferably refrigerated)
2 cloves garlic, minced
1 tbsp sugar
1/2 tsp mustard seeds
1/2 tsp celery seeds
1/4 tsp ground turmeric
1/2 tsp red pepper flakes (adjust for heat)
1-2 tbsp hot sauce (like Tabasco or your favorite brand)
Salt and black pepper, to taste

Instructions

Prepare the Ingredients: In a medium saucepan, combine dill pickle juice, vinegar, water, and chopped dill pickles. Bring to a simmer over medium heat.

Add the Spices: Add the garlic, sugar, mustard seeds, celery seeds, turmeric, red pepper flakes, and hot sauce to the saucepan. Stir to combine and let the mixture simmer for 5-7 minutes, allowing the flavors to meld together.

Blend the Sauce: Remove the saucepan from the heat and let it cool for a few minutes. Once cooled, use an immersion blender or a regular blender to purée the mixture until smooth.

Adjust Seasoning: Taste the sauce and adjust the seasoning with salt, pepper, or additional hot sauce for more heat, if desired.

Store: Pour the hot sauce into a bottle or jar and refrigerate. Let the flavors marinate for at least 24 hours before using for the best taste.

Prep Time: 10 minutes | Cook Time: 10 minutes | Total Time: 20 minutes

Calories: ~10 kcal per tablespoon | Servings: 10-12

This Dill Pickle Hot Sauce adds the perfect blend of tang, spice, and zing to all your favorite foods. It's a must-try for pickle lovers! 