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## Homegrown Hotness

Mon, 10/08/2012 - 11:30 -- Roger Doiron

Making our tabasco-style sauce was on the program yesterday. We use jalapeños because we're interested in adding some spice to our dishes as opposed to setting them alight. This photo from yesterday's harvest shows the stages of ripeness from mild green to red hot.

Here's the basic technique we use for our sauce: <http://kgi.org/recipes/make-your-own-hot-sauce> [1]

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Crops:

[pepper \(spicy\)](#) [3]

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**Source URL:** <http://kgi.org/blog/roger-doiron/homegrown-hotness>

**Links:**

[1] <http://kgi.org/recipes/make-your-own-hot-sauce>

[2] <http://rogerdoiron.com>

[3] <http://kgi.org/crops/pepper-spicy>