



chilli sauce

instruction booklet

*This kit includes all the chillies
you need to make seven delicious
types of hot sauce, with varying
levels of heat.*



SANDY LEAF
farm

BRING THE HEAT!

Six types of dried chillies and flakes, which can be used to make seven deliciously spicy chilli sauces.



CHIPOTLE



**GREEN
JALAPEÑO**

CAYENNE



**FACING
HEAVEN**



HABANERO

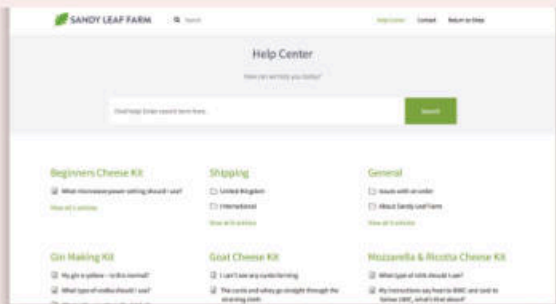
**PIRI
PIRI**



At Sandy Leaf Farm, we want making your own amazing food and drinks at home to be easy and enjoyable. We've written this guidebook to allow you to make delicious homemade chilli sauces, as well as to understand a little about the different types of chilli sauce which exist around the world.

We hope you enjoy making your chilli sauce as much as we enjoyed developing the recipes. If you ever need any help, we're just a message away via our help centre on our website: www.sandyleaffarm.com

NEED SOME HELP?



We have recipe ideas, answers to commonly asked questions, and much more on our brand-new help centre at www.sandyleaffarm.com

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LET'S GET STARTED!

This kit contains all the chillies you need to make seven different types of chilli sauce. The recipes are really simple and require no previous experience. You will also need a few fresh ingredients to make the recipes, details of which can be found before each recipe.

EQUIPMENT NEEDED

- Blender – most of the recipes require a blender, which is needed to achieve a smooth consistency.
- A few common kitchen items – mixing bowl, saucepan, funnel.
- Bottles or jars – see the “Bottling Your Sauce” section.

EQUIPMENT INCLUDED

- Sieve – use the mini sieve included in the kit to strain out any large particles if you want a smoother sauce. Pour your chilli sauce in, and press through with a spoon.
- Grip-seal bags – use the grip-seal bags included to store any opened sachets of chillies.
- Pipettes – the mini pipettes included in the kit are great for tasting small amounts of the thinner chilli sauces, especially the spicy ones!
- Gloves – you should be sure to use gloves when handling the chillies, as they're very spicy.
- Kraft paper tags – your finished chilli sauce can be labelled using the kraft paper bottle tags and cotton string. Be sure to make a note of the type of sauce, as well as when it was made.

MAKING MORE

If you want to make more sauces, you can use the recipes in this book with your own dried chillies, but do note that the heat levels may vary if the chillies are from another source.

BOTTLING YOUR SAUCE

We recommend bottling your sauces in used glass sauce bottles or jars, which is good for the environment and also your wallet. If you want your sauce to look a bit fancier, you can bottle your sauce in swing-top bottles or mason jars.

All sauces which are designed to have a long shelf life need to be kept in sterilised bottles. This prevents any nasty bacteria from growing in your delicious sauce. Just follow the steps below to learn how to sterilise your bottles. Sauce bottled this way can be kept unopened in a cool, dry place for 3 to 6 months. Without sterilisation, the sauce will last just 7–10 days in the fridge.

After opening, your chilli sauce should be stored in the fridge and should be consumed within 7–10 days.

1. Completely submerge the glass bottle or jar (and the lid) in a bowl of boiling water for 20 minutes. If you're using a funnel or sieve, add it in at this stage too.
2. Pour the sauce into the bottles while they're still hot (pass through the sieve if you want a smoother texture), and then return the sealed bottles to the boiling-water bowl to sit for a further five minutes. Do not add cold sauce to hot bottles (or vice versa), as this may cause the bottles to shatter.
3. Remove the bottles from the water and leave to cool.



SALSA VERDE

The green jalapeño chilli flakes in this recipe will give your finished salsa verde an amazing kick. It's quite spicy, but the spice is balanced beautifully by the freshness of the lime and coriander. If you can't find fresh or tinned tomatillos, you can always use underripe tomatoes or green peppers. You will need a blender for the recipe, but you could also use a large pestle and mortar or a mini chopper.

MAKES

500ml

HEAT

Hot

CHILLIES NEEDED

10g Green Jalapeño Chilli Flakes

YOU WILL ALSO NEED

- ½ cup (125ml) boiling water
- 400g tomatillos or 2 green peppers, diced
- ½ white onion, chopped
- ½ cup coriander, chopped
- 2 garlic cloves, chopped
- Juice of ½ lime
- 1 tsp salt

METHOD

1. Place the chilli flakes in a small bowl with ½ cup (125ml) of boiling water and leave to rehydrate for 30 minutes.
2. Add the white onion and tomatillos or green peppers to a saucepan. Add sufficient water to cover the ingredients. Bring to the boil, then turn down the heat and leave to simmer for 10 minutes.
3. Carefully transfer the boiled ingredients from the pot to a blender using a slotted spoon, leaving the cooking liquid behind in the pot.
4. Add the lime juice, garlic, salt, rehydrated chillies, and coriander to the blender and blend until smooth.
5. Serve immediately once it has cooled, or keep in a sealed container in the fridge for up to 2 weeks.



HOT PIRI PIRI

Piri Piri sauce is one of our very favourite chilli sauces, whether on flame-grilled chicken or for spicing up a burger. It goes well with pretty much everything. If you are looking to make a less spicy dipping sauce, you can also try mixing it in with some mayonnaise to make a delicious Piri Piri mayo. The sauce can be used straight away as a marinade or bottled.

MAKES

400ml

HEAT

Hot

CHILLIES NEEDED

½ sachet Piri Piri

YOU WILL ALSO NEED

- 1 red bell pepper, chopped
- 4 tsp olive oil
- Juice and zest of 1 lemon
- 2 tsp sugar
- 1 ripe large tomato, chopped
- 1 stem of basil, chopped
- 25ml sachet of vinegar

METHOD

1. Rehydrate the Piri Piri chillies in a small bowl of boiling water for 30 minutes.
2. Blend the rehydrated chillies (keep the infused water to thin your sauce if needed later) and other ingredients in a blender until smooth. If the consistency is too thick or it's not blending well, add a little of the chilli-infused water to thin it out.
3. The sauce can be used straight away as a marinade. In order to use as a sauce, simmer on a low heat in a pan for 30 minutes (with the lid on). While cooking, you can add a little chilli-infused water if necessary. Bottle according to the instructions on page 4.



MANGO HABANERO

We probably shouldn't say this, but of all the recipes in this kit, this is our favourite. We spent ages testing various types of tinned and dried mango to include, but in the end decided that nothing tasted better than blending up a real fresh mango. We hope you enjoy this chilli sauce as much as we enjoyed developing it!

MAKES

300ml

HEAT

Medium

CHILLIES NEEDED

2 x Habanero chillies

YOU WILL ALSO NEED

- 1 mango, peeled and chopped
- ½ small white onion, chopped
- ½ cup (125ml) boiling water
- 2 garlic cloves
- 25ml sachet of vinegar
- 1 tsp salt
- 5 tsp white sugar

METHOD

1. Place the Habanero chillies in a small bowl with ½ cup (120ml) of boiling water and leave to rehydrate for 30 minutes.
2. Add all ingredients to a blender, add a little of the chilli-infused water if necessary, and process until smooth.
3. Add the blended sauce to a saucepan and cook on a medium heat while stirring until it starts to bubble. Reduce the heat and simmer for a further 10 minutes, stirring occasionally.
4. Bottle according to the steps on page 4.







GARLIC SRIRACHA

Sriracha sauce just makes everything better. Our version maintains the characteristic garlic and chilli flavour and should taste very similar to commercially produced Sriracha, but with a subtle smoky flavour from the Facing Heaven chillies. For a milder version of the sauce, you can mix some in with mayonnaise to make a Sriracha mayo.

MAKES

200ml

HEAT

Medium

CHILLIES NEEDED

1 sachet Facing Heaven chillies

YOU WILL ALSO NEED

- 25ml sachet of vinegar
- 8 cloves of garlic, chopped
- 3 tsp salt
- 1 cup (240ml) boiling water
- 50g (3 tbsp) white sugar

METHOD

1. Break the chillies into thirds, and place them in a small bowl with 1 cup (240ml) of boiling water. Leave to rehydrate for 30 minutes.
2. Place the chillies, the soaking water, vinegar, garlic, sugar, and salt into a blender. Blend until smooth.
3. Pour the blended sauce mixture into a saucepan.
4. Cook on a medium heat while stirring until it starts to bubble. Reduce the heat and simmer for a further 10 minutes, stirring occasionally.
5. Bottle following the steps on page 4.



LOUISIANA HOT

Louisiana hot sauces are typically aged and fermented. Our recipe takes the simple approach of making the sauce fresh and then letting it age in the fridge after. The finished sauce will at first lack the complexity of your favourite Louisiana-style hot sauces, but the taste will evolve as it ages in the fridge.

Typical Louisiana hot sauces are fairly thin, quite sharp, and very hot. We use cayenne peppers, just like your favourite branded sauces. They are very spicy, and the finished sauce will really pack a punch!

MAKES

200ml

HEAT

Hot

CHILLIES NEEDED

1 sachet Cayenne chilli flakes

YOU WILL ALSO NEED

- 1 ½ cups (360ml) water
- 25ml sachet of vinegar
- 1 tsp salt
- 1 tsp sugar

METHOD

1. Place the chilli flakes in a small bowl with 1 ½ cups (360ml) of boiling water. Leave to rehydrate for 30 minutes.
2. Place the chillies, soaking water, vinegar, sugar, and salt into a blender. Blend until very smooth.
3. Pour the blended sauce mixture into a saucepan.
4. Cook on a medium heat while stirring until it starts to bubble. Reduce the heat and simmer for a further 10 minutes, stirring occasionally. Try a little of the sauce, but be careful, as it will be hot, and add sugar and salt to taste if necessary.

5. Allow the sauce to cool. Using the mesh sieve provided in the kit, strain the liquid so you are left with a thin sauce.
6. Pour your sauce into a bottle or jar with an airtight lid. The finished sauce should be stored in the fridge and should be consumed within one month. The flavour of the sauce will get more complex as it ages in the fridge.





SMOKY CHIPOTLE

Fresh chipotle chilli peppers are actually jalapeños — the green chillies that are often sliced and pickled. The process of smoking and drying the peppers transforms them into chipotles, which have their own complex and unique taste. The sauce is very spicy, smoky, and also a little sweet due to the addition of brown sugar.

MAKES

300ml

HEAT

Medium

CHILLIES NEEDED

1 x Chipotle chilli

YOU WILL ALSO NEED

- 1 cup (240ml) boiling water
- 25ml sachet of vinegar
- ½ tin (200g) of chopped tomatoes
- 6 cloves of garlic, chopped
- ¼ cup (60ml) brown sugar
- 1 tsp salt

METHOD

1. Place the chipotle chilli in a small bowl with 1 cup of boiling water and leave to rehydrate for 30 minutes.
2. Pour the chilli, soaking water, garlic, salt, sugar, chopped tomatoes, and vinegar into a blender. Blend until smooth.
3. Add the blended sauce to a saucepan and bring to the boil. Reduce the heat and simmer for 30 minutes, stirring occasionally.
4. Bottle according to the steps on page 4.



WEST AFRICAN PEPPER

West African Pepper Sauce is something that isn't too common in the UK, but it's completely delicious, so it definitely should be! It goes amazingly with rice dishes, roasted fish, chicken, and puff-puff. The sauce is quite thick and slightly oily compared to the other chilli sauces made using the kit. As the recipe doesn't contain vinegar, it's not possible to bottle the sauce for long-term storage.

MAKES

300ml

HEAT

Hot

CHILLIES NEEDED

½ sachet Piri Piri + 1 single Habanero

YOU WILL ALSO NEED

- 1 medium onion, chopped
- 2 ripe tomatoes, chopped
- 20g ginger, chopped
- 1 clove garlic, chopped
- ½ tsp salt
- ¼ cup (60ml) cooking oil

METHOD

1. Place the Piri Piri and Habanero chillies in a small bowl with 1 cup (240ml) of boiling water and leave to rehydrate for 30 minutes.
2. Place the onions, tomatoes, ginger, and garlic into a blender. Blend into a paste. Add the soaked chillies and blend them in short bursts to a coarse texture. (Keep the infused water to thin your sauce if needed later.)
3. In a large saucepan, add the oil, the blended mixture, and ½ tsp salt. Add a little of the chilli-infused water if necessary. Mix well and cover.
4. Cook the sauce for about 15 to 20 minutes on a medium heat, stirring occasionally. Adjust the seasoning to taste and enjoy!
5. Seal and store in the fridge. It will last about 7–10 days.

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