RECIPE NAME: Pumpkin-Spice Hot Sauce

FROM THE KITCHEN OF: Brian Barringer

INGREDIENTS:

4 tablespoons (plus a little more to smear on the pumpkin for roasting) olive oil
4-6 cloves minced garlic
1 cup chopped onion
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
(or 3 teaspoons of a pumpkin pie spice blend in place of the ground cinnamon, ginger, nutmeg, and cloves)
1/4 teaspoon salt
2 cups roasted pumpkin
2 tablespoons brown sugar
2 tablespoons lemon juice
25-50 hot peppers of any kind. Jalapenos, habaneros, ghost peppers, or Carolina reapers are all fine, depending on your preferred heat level. Stems removed, roughly chopped. You can leave the seeds in or remove them if you prefer
2-3 cups apple cider vinegar

INSTRUCTIONS:

Preheat oven to 350 degrees. Wash pumpkin thoroughly. Cut pumpkin in half and scrape out seeds. Score the pumpkin with a knife and smear with olive oil. Place cut side down on a sheet pan. You can use baking parchment for easy clean-up. Roast until very soft, about 45 to 60 minutes depending on size of pumpkin. Let cool, then scoop roasted pumpkin out of skin. Sauté onion, garlic, and spices in olive oil until soft. Add the pumpkin, brown sugar, and lemon juice. Bring to a low boil, reduce heat and simmer for about 5 minutes. Let cool a little, then spoon the garlic pumpkin mixture and raw chilies into a blender or food processor with 2 cups vinegar and puree until very smooth. You might need to split this into two batches if your blender/ processor is not large enough. After blending, check the consistency and add more vinegar as needed to reach desired thickness (you're going to want the sauce to pour easily, and keep in mind that it will be slightly more viscous when cool; I use about 3 cups of vinegar total). Put back on the stove and simmer on low to medium heat for 10-15 minutes and seal in sterilized bottles (a funnel makes bottling easier).