**Hot Sauce**

**Ingredients:**

3 dried guajillo peppers

10 dried arbol chilis

3 garlic cloves

¼ tsp. ground cumin

2 tsp. salt

1 cup white vinegar

½ cup red wine vinegar

1 Tbsp. brown sugar

**INSTRUCTIONS**

1. Pu the peppers, garlic, and ground cumin in a small pot and barely cover with water.
2. Bring to a simmer and cook for 15 minutes.
3. Drain the water off and put the peppers in the robot coup. Puree into a paste.
4. Add all of the remaining ingredients and puree for about 3 minutes. It should be relatively smooth.
5. Strain the liquid out using a hand sieve. Make sure to press all of the liquid out of the pulp.
6. Enjoy the hotness.