

Pete's Pepper Butter

“The Dog Day Sauce DUI Divers Prefer”
“DUI keeps your outside warm, Pepper Butter keeps you inside warm”

Dog Food Recipe # 1

From: Pete Corbett's Freedom Grill
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Ingredients:

- 1 - Peck hot Banana Peppers
- 1 – Quart Red Vinegar
- 1 – Quart Yellow Mustard
- 3 – Table Spoons of Salt
- 3 – Pounds of Brown Sugar (6 cups packed)
- 1 – Cup of white bleached flour
- *** (mixed with cold water to form a thickening paste to be added after cooking ingredients for 30 min.)

Procedure: Caution: Wear latex gloves and cut peppers in a well ventilated area.

1. Wash & Drain Peppers.
2. Cut off the stem stalk off of the end of each pepper and slice the pepper down the middle long ways.
3. Remove the center core and the majority of the seeds. It is not necessary to remove every seed but just the bulk of the seeds, some seeds in the batch will not effect the pepper butter. I run the peppers under slowly running water to help remove the seeds after cutting them length wise.
4. Grind the peppers up in a food processor. Adding some of the measured out Vinegar of the recipe will help make the peppers grind up faster and smoother. The mixture should end up looking like a coarsely ground applesauce.
5. Mix all of the remaining ingredients together except the flour. Bring the mixture to slow bubbling boil and slowly cook it for 30 min while stirring it often to keep it from sticking to the bottom of the pan.
6. *** When cooking time is over thicken the pepper butter with the flour and water mix to your desired thickness.
7. Pour hot pepper butter into hot sterile canning jars and seal with the sealing lids and rings. Small jars work well for gift size and quart jars work well for storing.

Helpful Hits:

1. Use Pepper Butter on every type of sandwich, burger, hot dog, sausage, roast, pork, chicken, etc. It also gives a great flavor to soups, stews, and chili.
2. If you want the pepper butter to have an even spicier zing, heat it in the microwave and serve it warm.
3. Doubling the recipe makes the right amount for me to work with. I use a bushel of peppers each time I make a batch. I make two batches of doubled recipes from each bushel of peppers.

Measuring Conversions (Approx): 1 Bushel = 4 Picks, 1 Peck = 8 quarts, 4 cups = 1 quart,
2 cups = 1 pound, 2 Cups = 1 Pint, 2 pints = 1 Quart

Call me if you have any questions and I hope to see you at one of the DUI Dog Day events... ENJOY !!!

Pete Corbett
Owner of the “Freedom Grill”