

Recipe: Blueberry Trinidad Scorpion Peppersauce

Caution: The recipe uses one of the hottest chili peppers on earth, the Trinidad Scorpion Moruga! For sure, you can cook this sauce with pleasantly spicy peppers to suit your taste. It's up to you.

We love hot spicy food. You too, since you are reading this, right. 😊 The sauce you will get is extremely hot and should therefore be used with extreme caution. Using blueberries will add a fruity taste to it. With the amount of ingredients, you will get an amount of **1 liter** sauce in a purple tone.

You can use the sauce on anything you like. We like it on meat, especially on chicken. Or put it on spaghetti... Bet you never had purple spaghetti 😊

Source: caribbeanpot.com

(Note: Because we are Swiss, the scale unit is kilogram and liter and so on. So if you are having troubles, check the internet for a converting tool.)

Here we go.

Time🕒

Preparation: 10 to 15 mins

Cook time: 20 mins

Ingredients

- 6 scorpion peppers
- 750g of blueberries
- 2 oranges (juice)
- 2 scallion
- Brown sugar
- 1 lime (juice)
- ½ cup vinegar
- Allspice

Important: Be sure to wear gloves when handling the peppers or it could get worse!

Directions

- Chop pepper and scallions
- Put everything into a saucepan
- Cook/simmer for 15 to 20 minutes
- Allow to cool down for a moment
- Place in blender or a food processor to get a smooth sauce

The ingredients



Cut scallions and peppers and put everything into a saucepan



Miraculix, is that you? ☺



Finished – try it with bread for instant heating

