



MAN CRATES
PROJECTS

FEEL THE BURN

DIY HOT SAUCE GUIDE



PAIN IS WEAKNESS LEAVING THE BODY

Mother Nature's gut-busting measure of tough love to rid the soul of all mental and physical deficiencies. But in today's pain-averse, participation-award society, this natural process can be slow and often must be accelerated by artificial means.

Like achieving a runner's high or a full-face tattoo, the strength and pleasure of surviving an encounter with a Trinidad Moruga Scorpion Pepper is an ecstasy only experienced through extreme courage, questionable judgment, and slight masochism.

Forge your own hot sauce. Not only will you master the most powerful force known to man, but you can watch with schadenfreude as friends and enemies buckle under the deliciously devastating hazards you've since overcome.





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The Heat

Three god-forsaken dried pain peppers make up the trifecta of tasty terror:

The Habanero (avg. 250,000 SHU) A native of the amazons, the habanero is just as lethal as all the other well-known terrors of that region.

The Trinidad Moruga Scorpion (avg. 1.2 million SHU) This former hottest pepper in the world features a sweet, fruity flavor accompanied by a harsh, swelling inferno.

The Carolina Reaper (avg. 1.6 million SHU): This devilish crossbreed of the Ghost Pepper and Red Habanero is the hottest pepper in existence.

Read and consent to the warnings listed on each package. Take all necessary safety precautions. We HIGHLY recommend protecting eyes and nether regions from the crossfire of your tongue's caustic crusade.

The Gear

The hand-pull food processor will be your designated means of preparation. It combines streamlined Swiss engineering with all those years of starting your dad's old lawn mower, resulting in hot sauce so smooth you could (but shouldn't) drink it through a titanium straw. The chemical-proof safety gloves will keep you safe until you've transferred your finished product into 8 oz. sauce bottles with your corrosion-resistant steel funnel.

* **REFILL KIT:** The Hot Sauce Refill Kit only includes the three pepper pastes.

PROCESS

Three recipes are provided in this book, but think of them more as guidelines than rules. Follow our lead for guaranteed success, or blaze a trail into the scorching unknown. You are the captain now. The legally responsible captain.

Start by gathering all necessary ingredients. This may involve a trip to your local grocery store or a hunter-gatherer motorcycle expedition through the wilds of South America.



PRO-TIP

Here's a rough guide to determining how many peppers you want to add based on desired heat level.

- 1 Uncomfortable perspiration
- 2 Uncontrollable thirst
- 3 High fever and discomfort
- 4 Regret and despair
- 5 That scene from ALIEN

Start by blending all ingredients except the extreme peppers in the food processor. It may take 20-30 strokes to achieve a smooth puree. Sample and adjust recipe to taste before cranking up the heat.

Decide on heat/pain level, and add dried peppers accordingly. Blend again, then carefully bottle your hot sauce. Allow 24 hours before serving so the dried pepper can rehydrate and flavor your sauce.



Recipe 1:

PEACH BOURBON

INGREDIENTS

2 TB	Bourbon	1/4 C	Apple Cider Vinegar
1	Ripe Peach (peeled)	2 TB	Maple Syrup
1 TB	Molasses	3	Cloves Garlic
1 - 2 ts	Sea Salt	1 - 5 ts	Naga Morich Pepper Paste
1	Sorento Pepper (seeded)		



Step 2:

MANIACAL MOLE

INGREDIENTS

1/2	Tomato
1/2	Poblano Pepper
1 TB	Brown Sugar
1	Tomatillo
1 TB	Peanut Butter
1 TB	Coaco Powder
3	Garlic Cloves
1 - 5 ts	Carolina Reaper Paste
1 ts	Dried Oregano
1 ts	Molasses
1ts	Cumin
1ts	Salt
2 TB	White Vinegar

PRO-TIP: If your sauce is really thick or chunky it might start getting clogged in the funnel, and then also the bottle when you use it. Dilute it with a little more vinegar and give it another whirl in the food processor.



Recipe 3:
TROPICAL TORTURE

INGREDIENTS

- | | |
|-------------------------------------|--------------------------------|
| 1 C Fresh Mango | 1/4 C Apple Cider Vinegar |
| 3 ts Habenero pepper paste | 3 Garlic Cloves |
| 2 TB Lime Juice | 1-2 ts Salt |
| 2 TB Honey | 1 - 5 ts Carolina Reaper Paste |
| 1 TB Passion Fruit Juice (optional) | |



SCOVILLE UNITS

Spice is both an art and a science, and what Dante did for the depths of Hell, Wilbur Scoville has done for heat.

Scoville Heat Units (SHU) are the standard for quantifying heat, and we've provided a yardstick for the levels of burn you will encounter. This chart utilizes physical analogies, converting SHUs to pounds to best show the relative measure of pain.

1 SCOVILLE UNITS (SHU) = 1 POUND (LB)

3,500



THE JALAPEÑO



A CLOSET VAULT



25,000



THE CAYENNE



THE HUBBLE SPACE TELESCOPE



200,000



THE HABANERO



A BLUE WHALE

1,200,000



THE SCORPION



ANTONOV AN-225
'COSSACK'

To understand the sweltering heat of the Carolina Reaper, you must comprehend the sheer magnitude of the Antonov An-225 'Cossack'. The largest plane ever constructed by the egregiously flexing Soviet Empire, the Cossack was designed to carry space shuttles on its back and entire platoons of tanks in its cargo hold. Refueling with unleaded gasoline would cost roughly \$143,788. Now imagine that on your tongue.



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