



Homegrown Favourites

We're sharing some of our own personal favourite recipes fresh from the kitchens of RBG staff and volunteers. Bon appétit!

VEGAN
GLUTEN-FREE



Peach and Cayenne Pepper Hot Sauce

INGREDIENTS

25 cayenne peppers
3 peaches, pitted
¼ cup yellow mustard
⅓ cup brown sugar
½ cup white vinegar
1 tsp. ground cumin
½ tsp. ground ginger
1 tsp. salt
1 tsp. pepper

DIRECTIONS:

1. Set the oven to a low broil.
2. Remove the green tops from the peppers and place them on a baking sheet lined with a reuseable liner or parchment-paper. Broil in the oven for 15 minutes or until charred. Allow to cool.
3. Combine all ingredients in a food processor or blender, then process until smooth.
4. Refrigerate overnight for the best flavour.

From the kitchen of:
Brittany

Time to get spicy! This delicious hot sauce is quite versatile, adding flavour and spice to any dish. Try experimenting with different pepper varieties for a hotter or milder sauce.



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