

HOT CHILI VINAIGRETTE



Ingredients:

- 4 tbsp [basic kombucha vinegar](#)
- 1 tsp honey
- chili powder or fresh chopped chilies
- 1 tsp dijon mustard
- salt
- pepper

Hot chili vinaigrette preparation

Whisk all ingredients together until combined. This dressing can be used as meat marinade, salad dressing or as your favourite topping on a burrito.

My vinaigrette tastes weird

If your vinaigrette tastes weird, there may be something wrong with one of the ingredient. The most common cause is probably kombucha. If this happens, think about what kind of changes you made during the preparation of kombucha. Did you use different ingredients? If you use tap water, were there any changes in the water system? Water has many microorganisms in it, they may not be harmful to people but when introduced to the live microorganisms in kombucha, there might be a clash.

There is also a possibility that your kombucha culture is off. Most often when this happens, you can see visible signs like mold on the SCOBY. This culture is defective and you need to discard it immediately. If there is no visible sign, it may happen that the culture is dead and it does not ferment anymore. You should get a new one and start over.

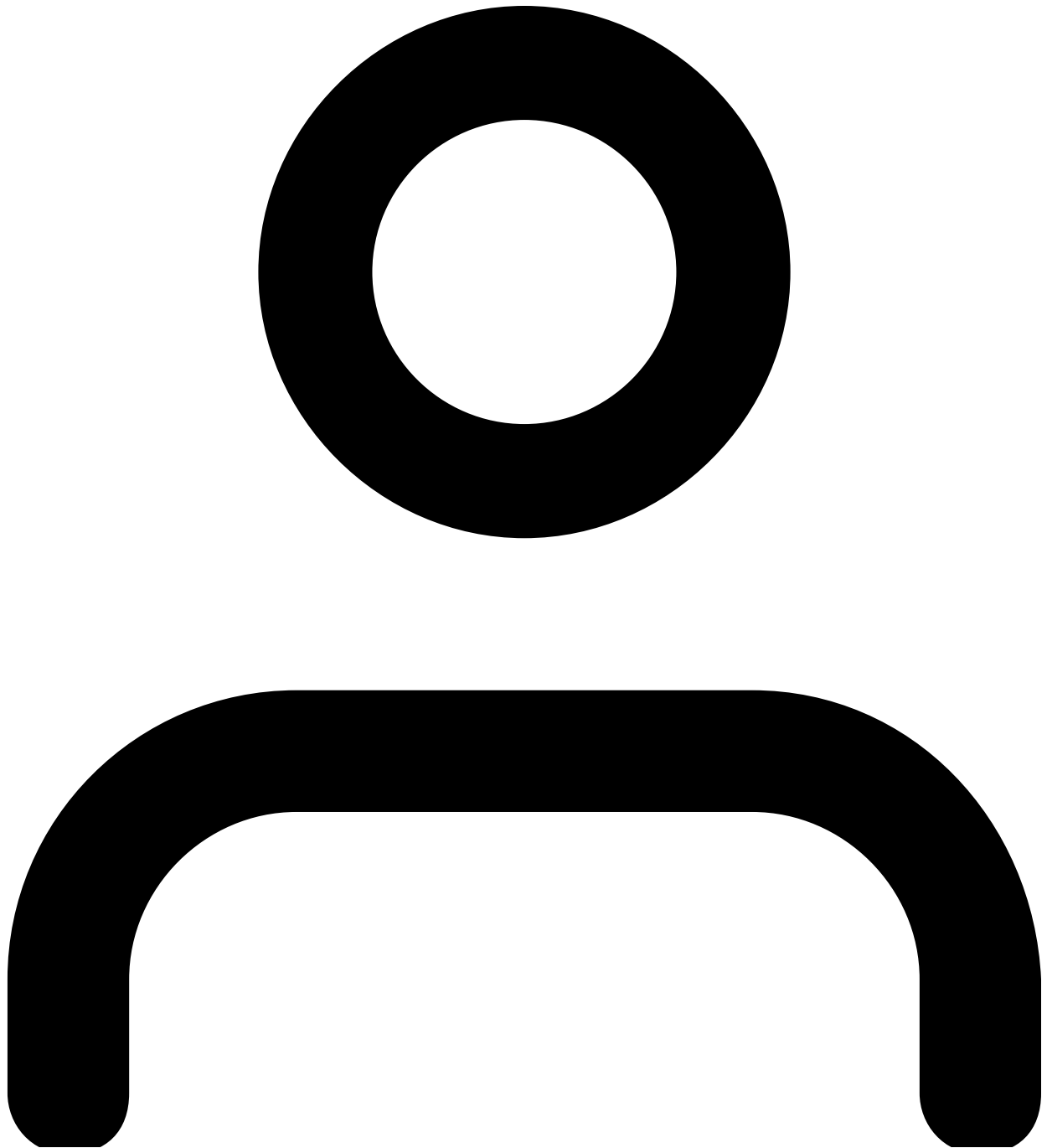
See more recipes like hot chili vinaigrette [here](#).

Products used to prepare this recipe:



Kombucha Fermenter

[Buy on Kefirko.com](https://www.kefirko.com)



2nd Fermentation

[Buy on Kefirko.com](https://www.kefirko.com)



[Organic Chili Powder](#)

[Buy on Kefirko.com](https://www.kefirko.com)



[Organic Black Pepper](#)

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