

Atomic Waste Pepper Sauce

Prepared Mustard, Lime Juice, Onion, Garlic, Ketchup, Tomato Puree, Scotch Bonnet Pepper, Salt, Herbs & Spices.

Rating: Not Rated Yet

Price

Price with discount \$6.99

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Discount

Tax amount

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Manufacturer[Catch A Fire](#)

Description

Atomic Waste Pepper Sauce

Brace yourself for an intense explosion of heat and flavor with Atomic Waste Pepper Sauce. This fiery sauce features the scorching heat of Scotch Bonnet Peppers, balanced with savory notes of Onion, Garlic, and Tomato Puree. The tangy touch of Lime Juice and Ketchup adds a refreshing twist, while Prepared Mustard and a blend of Herbs & Spices create a complex and bold profile. Enhanced with Salt for a well-rounded flavor, Atomic Waste Pepper Sauce promises to add a powerful kick to any dish, making it perfect for those who crave an extreme spicy adventure.

Prepared Mustard, Lime Juice, Onion, Garlic, Ketchup, Tomato Puree, Scotch Bonnet Pepper, Salt, Herbs & Spices.

Atomic Waste Buffalo Wings

Ingredients:

- 2 lbs (900g) chicken wings, split and tips removed
- 3 tablespoons Atomic Waste Pepper Sauce
- 2 tablespoons olive oil
- 1/4 cup melted butter

Atomic Waste Pepper Sauce

- 1 tablespoon lime juice
- 2 cloves garlic, minced
- Fresh parsley, chopped (optional, for garnish)
- Lime wedges (for serving)

Instructions:

1. **Preheat the Oven:** Preheat your oven to 400°F (200°C). Line a baking sheet with aluminum foil and place a wire rack on top. This will help the wings cook evenly and get crispy.
2. **Season the Wings:** Pat the chicken wings dry with paper towels. Place them in a large bowl and drizzle with olive oil. Toss to coat evenly. Arrange the wings on the wire rack in a single layer.
3. **Bake the Wings:** Bake the wings in the preheated oven for 25-30 minutes, flipping them halfway through, until they are crispy and cooked through. The internal temperature should reach 165°F (74°C).
4. **Prepare the Sauce:** While the wings are baking, combine the Atomic Waste Pepper Sauce, melted butter, lime juice, and minced garlic in a small saucepan over low heat. Stir until the butter is melted and the sauce is well combined.
5. **Coat the Wings:** Once the wings are done baking, transfer them to a large bowl. Pour the prepared sauce over the wings and toss to coat evenly.
6. **Serve:** Arrange the sauced wings on a serving platter. Garnish with fresh parsley if desired. Serve with lime wedges on the side for an extra burst of flavor.
7. **Enjoy:** Dig in and enjoy your Atomic Waste Buffalo Wings! These wings are perfect for those who love a fiery, tangy, and deliciously messy treat.

These Atomic Waste Buffalo Wings are sure to be a hit with anyone who loves a spicy kick. Enjoy the bold and electrifying flavors with every bite! ????

Atomic Waste Pepper Sauce Chili with Beef

Ingredients:

- 1 lb (450g) ground beef
- 1/2 cup Atomic Waste Pepper Sauce (adjust to taste)
- 2 tablespoons olive oil
- 1 large onion, diced
- 3 cloves garlic, minced
- 1 bell pepper, diced
- 1 can (15 oz) kidney beans, drained and rinsed
- 1 can (15 oz) black beans, drained and rinsed
- 1 can (15 oz) diced tomatoes
- 1/4 cup ketchup
- 1/4 cup tomato puree
- 2 tablespoons prepared mustard

Atomic Waste Pepper Sauce

- 1 tablespoon lime juice
- 1 tablespoon chili powder
- 1 teaspoon cumin
- 1 teaspoon salt (adjust to taste)
- 1/2 teaspoon black pepper (adjust to taste)
- Fresh cilantro, chopped (optional, for garnish)
- Sour cream (optional, for serving)
- Shredded cheddar cheese (optional, for serving)
- Lime wedges (for serving)

Instructions:

1. **Cook the Ground Beef:** In a large pot or Dutch oven, heat the olive oil over medium-high heat. Add the ground beef and cook, breaking it apart with a spoon, until browned and cooked through. Remove the beef from the pot and set aside.
2. **Sauté the Vegetables:** In the same pot, add the diced onion, minced garlic, and diced bell pepper. Sauté until the vegetables are tender and the onion is translucent, about 5-7 minutes.
3. **Add the Sauce and Spices:** Stir in the Atomic Waste Pepper Sauce, ketchup, tomato puree, prepared mustard, lime juice, chili powder, cumin, salt, and black pepper. Mix well to combine.
4. **Combine the Ingredients:** Return the cooked ground beef to the pot. Add the kidney beans, black beans, and diced tomatoes (with their juices). Stir to combine all the ingredients.
5. **Simmer the Chili:** Bring the mixture to a boil, then reduce the heat to low. Cover and simmer the chili for 30-40 minutes, stirring occasionally, to allow the flavors to meld together.
6. **Adjust Seasoning:** Taste the chili and adjust the seasoning if needed. Add more salt, pepper, or Atomic Waste Pepper Sauce to taste.
7. **Serve:** Ladle the chili into bowls and garnish with fresh cilantro, sour cream, shredded cheddar cheese, and lime wedges if desired.

This Atomic Waste Pepper Sauce Chili with Beef is sure to impress with its bold and fiery flavors. Enjoy your culinary adventure with every bite!
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Reviews

There are yet no reviews for this product.

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