

# Blueberry Hot Pepper Sauce

Blueberries, Cider Vinegar, Water, Honey, Habanero Peppers, Kosher Salt, Vanilla Extract, Lime Juice, Brown Sugar, Ginger Root, Xanthan Gum.

Rating: Not Rated Yet

**Price**

Price with discount \$10.00

Sales price \$10.00

Discount

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Manufacturer[Catch A Fire](#)

Description

**Blueberry Hot Pepper Sauce**

Experience a tantalizing blend of sweet and spicy with Blueberry Hot Pepper Sauce. This unique hot sauce combines the juicy sweetness of Blueberries with the fiery kick of Habanero Peppers, creating a deliciously balanced flavor profile. The addition of Cider Vinegar and Lime Juice adds a tangy brightness, while Honey and Brown Sugar provide a natural sweetness. Enhanced with the aromatic notes of Vanilla Extract and the warmth of Ginger Root, this sauce is finished with a hint of Kosher Salt and the perfect touch of Xanthan Gum for a smooth texture. Perfect for adding a bold and fruity kick to any dish, Blueberry Hot Pepper Sauce is a delightful fusion of flavors.

**Blueberry Hot Pepper Glazed Pork Tenderloin**

**Ingredients:**

- 1.5 lbs (680g) pork tenderloin
- 3 tablespoons Blueberry Hot Pepper Sauce

# Blueberry Hot Pepper Sauce

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- 2 tablespoons olive oil
- 1/4 cup honey
- 2 cloves garlic, minced
- 1 tablespoon soy sauce
- 1 tablespoon lime juice
- 1/2 teaspoon kosher salt (adjust to taste)
- Fresh blueberries (optional, for garnish)
- Fresh mint leaves (optional, for garnish)
- Lime wedges (for serving)

## Instructions:

1. **Prepare the Marinade:** In a bowl, combine Blueberry Hot Pepper Sauce, olive oil, honey, minced garlic, soy sauce, lime juice, and kosher salt. Mix well to create a flavorful marinade.
2. **Marinate the Pork Tenderloin:** Place the pork tenderloin in a resealable plastic bag or a shallow dish. Pour the marinade over the pork, ensuring that it is well-coated. Seal the bag or cover the dish and refrigerate for at least 30 minutes, or overnight for the best flavor.
3. **Preheat the Oven:** Preheat your oven to 400°F (200°C). Line a baking sheet with aluminum foil.
4. **Sear the Pork:** Heat a large skillet over medium-high heat. Remove the pork tenderloin from the marinade and shake off any excess. Sear the pork on all sides until it is browned, about 2-3 minutes per side. Transfer the seared pork to the prepared baking sheet.
5. **Roast the Pork:** Place the baking sheet in the preheated oven and roast the pork tenderloin for 15-20 minutes, or until the internal temperature reaches 145°F (63°C) and the pork is cooked through.
6. **Rest and Serve:** Once cooked, remove the pork tenderloin from the oven and let it rest for a few minutes. This allows the juices to redistribute, keeping the pork moist and flavorful.
7. **Garnish and Enjoy:** Slice the pork tenderloin and serve with fresh blueberries and mint leaves for a burst of freshness. Pair it with lime wedges for an extra zing. Enjoy with your favorite sides like rice, vegetables, or a crisp salad.

## Reviews

There are yet no reviews for this product.

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