

Classic Hot Sauce

Scotch Bonnet Pepper, Onion, Garlic, Ginger, Vinegar, Salt, Herbs & Spices.

Rating: Not Rated Yet

Price

Price with discount \$6.99

Sales price \$6.99

Discount

Tax amount

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Manufacturer[Catch A Fire](#)

Description

Classic Hot Sauce

Add a fiery kick to your meals with Classic Hot Sauce. This staple sauce features the intense heat of Scotch Bonnet Peppers, complemented by the savory notes of Onion and Garlic. The warm undertones of Ginger add depth and complexity, while Vinegar and Salt provide a tangy and balanced flavor profile. Enhanced with a blend of Herbs & Spices, this versatile hot sauce is perfect for elevating your everyday dishes, especially steak and eggs. Whether you're looking for a spicy boost to your breakfast or a zesty enhancement to your favorite meals, Classic Hot Sauce is your go-to for a burst of bold and unforgettable flavor.

Spicy Steak and Eggs with Classic Hot Sauce

Ingredients:

- 4 steak cuts (sirloin, ribeye, or your choice)
- 1 tablespoon Classic Hot Sauce (adjust to taste)
- 2 tablespoons olive oil
- Salt and pepper to taste

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- 4 large eggs
- 1/4 cup chopped fresh parsley (optional, for garnish)
- Toast or breakfast potatoes (for serving)

Instructions:

1. **Prepare the Steak:** Season the steaks with salt and pepper on both sides. Heat 1 tablespoon of olive oil in a skillet over medium-high heat.
2. **Cook the Steak:** Add the steaks to the hot skillet and cook to your desired level of doneness (about 3-4 minutes per side for medium-rare). Remove the steaks from the skillet and let them rest.
3. **Prepare the Eggs:** In the same skillet, add the remaining olive oil if needed. Crack the eggs into the skillet and cook to your desired style (sunny side up, over easy, or scrambled).
4. **Serve:** Place each steak on a plate and top with the cooked eggs. Drizzle Classic Hot Sauce over the steak and eggs for an extra burst of flavor. Garnish with chopped fresh parsley if desired.
5. **Enjoy:** Serve with toast or breakfast potatoes on the side for a complete and satisfying meal.

Spicy Classic Hot Sauce Breakfast Burrito

Ingredients:

- 4 large eggs
- 1 tablespoon Classic Hot Sauce (adjust to taste)
- 1/4 cup diced bell peppers (any color)
- 1/4 cup diced red onion
- 1/4 cup cooked and crumbled sausage or bacon
- 1/4 cup shredded cheddar cheese
- 2 tablespoons milk or cream
- 2 tablespoons olive oil or butter
- 4 large flour tortillas
- 1 avocado, sliced
- Fresh cilantro, chopped (optional, for garnish)
- Lime wedges (for serving)

Instructions:

1. **Prepare the Vegetables and Meat:** In a large skillet, heat the olive oil or butter over medium heat. Add the diced bell peppers and red onion, and sauté until they are tender, about 3-4 minutes. Add the cooked sausage or bacon and continue to cook for another 2-3 minutes until heated through.
2. **Beat the Eggs:** In a bowl, whisk together the eggs, milk or cream, and Classic Hot Sauce. Add salt and pepper to taste.
3. **Cook the Eggs:** Pour the egg mixture into the skillet with the vegetables and meat. Let the eggs sit for a few seconds, then gently stir and fold the eggs as they cook, creating soft curds. Continue to cook until the eggs are scrambled to your desired consistency. Remove from heat.
4. **Assemble the Burritos:** Warm the flour tortillas in a dry skillet or microwave until pliable. Divide the scrambled egg mixture evenly

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among the tortillas. Sprinkle with shredded cheddar cheese and add avocado slices.

5. **Roll the Burritos:** Fold in the sides of each tortilla and roll them up tightly to form burritos.

6. **Serve:** Serve the Classic Hot Sauce Breakfast Burritos with fresh cilantro and lime wedges for an extra burst of flavor.

7. **Enjoy:** Enjoy the bold and spicy flavors of the Classic Hot Sauce Breakfast Burrito!

These breakfast recipes using Classic Hot Sauce are sure to start your day with a burst of bold and spicy flavors. Enjoy your culinary adventure with every bite! ????

Reviews

There are yet no reviews for this product.

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