

Don't Piss Me Off Pecker Sauce

Habanero, Mango Nectar, Red Wine, Vinegar, Sugar, Garlic, Onion, Ginger, Kosher, Salt, Natural Spices.

Rating: Not Rated Yet

Price

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Manufacturer[Catch A Fire](#)

Description

Don't Piss Me Off Pecker Sauce

Prepare for a flavorful explosion with Don't Piss Me Off Pecker Sauce. This hot sauce features the fiery heat of Habanero Peppers, beautifully balanced with the sweet richness of Mango Nectar and the bold notes of Red Wine. The tangy touch of Vinegar and the depth of Sugar, Garlic, and Onion create a well-rounded flavor profile, while the warmth of Ginger and a mix of Natural Spices enhance the complexity. With a hint of Kosher Salt to bring everything together, this sauce promises to add a bold and unforgettable kick to any dish.

Spicy Chocolate Sauce with Don't Piss Me Off Pecker Sauce

Ingredients:

- 8 oz (225g) dark chocolate, chopped
- 1/2 cup heavy cream
- 2 tablespoons Don't Piss Me Off Pecker Sauce (adjust to taste)
- 1 tablespoon unsalted butter, room temperature

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- 1/4 cup sugar
- 1/4 cup red wine
- 1 teaspoon vanilla extract
- 1/4 teaspoon ground ginger (optional)

Instructions:

1. **Prepare the Chocolate:** Place the chopped dark chocolate in a heatproof bowl.
2. **Heat the Cream and Red Wine:** In a small saucepan, heat the heavy cream and red wine over medium heat until it just begins to simmer. Remove from heat and pour the hot mixture over the chopped chocolate. Let it sit for a minute to melt the chocolate.
3. **Mix the Sauce:** Gently stir the chocolate and cream mixture until it is smooth and well combined. Stir in the Don't Piss Me Off Pecker Sauce, unsalted butter, sugar, vanilla extract, and ground ginger (if using) until fully incorporated.
4. **Cool and Serve:** Allow the spicy chocolate sauce to cool slightly before serving. It can be enjoyed warm or at room temperature.
5. **Enjoy:** Serve the spicy chocolate sauce over ice cream, brownies, or your favorite desserts for a bold and fiery twist. You can also use it as a dip for fruits like strawberries or bananas.

This Spicy Chocolate Sauce with Don't Piss Me Off Pecker Sauce is sure to impress with its unique and bold flavors. Enjoy the delightful combination of spicy and sweet with every bite! ????

Traditional Meat Chili with "Don't Piss Me Off Pecker Sauce"

Ingredients for the Sauce:

- 2-3 habanero peppers
- 1 cup mango nectar
- 1/2 cup red wine
- 1/4 cup vinegar
- 2 tablespoons sugar
- 3 cloves garlic, minced
- 1 small onion, finely diced
- 1 tablespoon fresh ginger, grated
- 1 teaspoon kosher salt
- 1 teaspoon natural spices (e.g., cumin, coriander, and paprika)

Ingredients for the Chili:

- 1 lb ground beef (or a mix of ground beef and pork)
- 1 can (15 oz) kidney beans, drained and rinsed
- 1 can (15 oz) black beans, drained and rinsed
- 1 can (14.5 oz) diced tomatoes
- 1 can (8 oz) tomato sauce

- 1 cup beef broth
- 1 green bell pepper, diced
- 1 red bell pepper, diced
- 2 cloves garlic, minced
- 1 large onion, diced
- 2 tablespoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- Salt and pepper to taste
- **1 cup of "Don't Piss Me Off Pecker Sauce" (prepared earlier)**
- Optional toppings: shredded cheese, sour cream, chopped cilantro, diced onions, sliced jalapeños

Instructions:

1. Make the Sauce:

- In a blender, combine habanero peppers, mango nectar, red wine, vinegar, sugar, minced garlic, diced onion, grated ginger, kosher salt, and natural spices. Blend until smooth.
- Pour the mixture into a saucepan and bring to a boil. Reduce the heat and simmer for about 10-15 minutes, stirring occasionally. Let it cool.

2. Cook the Meat:

- In a large pot or Dutch oven, cook the ground beef over medium-high heat until browned. Drain any excess fat.

3. Sauté Vegetables:

- Add the diced onion, minced garlic, and bell peppers to the pot. Sauté for about 5 minutes, or until the vegetables are tender.

4. Add Beans and Tomatoes:

- Stir in the kidney beans, black beans, diced tomatoes, and tomato sauce.

5. Add the Sauce and Broth:

- Pour in the prepared "Don't Piss Me Off Pecker Sauce" and beef broth. Stir well to combine.

6. Season:

- Add the chili powder, ground cumin, paprika, salt, and pepper. Stir to mix everything together.

7. Simmer:

- Bring the chili to a boil, then reduce the heat and let it simmer for about 30-45 minutes, stirring occasionally. This allows the flavors to meld together.

8. Taste and Adjust:

- Taste the chili and adjust the seasoning if needed. You can add more salt, pepper, or additional hot sauce if you like it extra spicy.

9. Serve:

- Ladle the chili into bowls and add your favorite toppings, such as shredded cheese, sour cream, chopped cilantro, diced onions, or sliced jalapeños.

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Enjoy your bold and spicy traditional meat chili! ??

Reviews

There are yet no reviews for this product.

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