

## Eruption XXXX Hot Pepper Sauce

Habanero Peppers, Onion, Garlic, Salt, Vinegar, Tomato Puree, Herbs & Spices.

Rating: Not Rated Yet

**Price**

Price with discount \$6.99

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Manufacturer[Catch A Fire](#)

Description

**Eruption XXXX Hot Pepper Sauce**

Prepare yourself for an explosion of heat and flavor with Eruption XXXX Hot Pepper Sauce. This intense hot sauce features the fiery heat of Habanero Peppers, perfectly balanced with the savory notes of Onion and Garlic. The tangy touch of Vinegar and the rich depth of Tomato Puree create a well-rounded and flavorful profile. Enhanced with a blend of Herbs & Spices and a hint of Salt, this sauce promises to add a fiery kick to any dish. Perfect for those who crave a spicy adventure, Eruption XXXX Hot Pepper Sauce will take your taste buds on a wild ride.

**Eruption XXXX Glazed Pork Tenderloin**

**Ingredients:**

- 1.5 lbs (680g) pork tenderloin
- 3 tablespoons Eruption XXXX Hot Pepper Sauce (adjust to taste)
- 2 tablespoons olive oil

- 1/4 cup honey
- 2 cloves garlic, minced
- 1 tablespoon soy sauce
- 1 tablespoon lime juice
- 1/2 teaspoon salt (adjust to taste)
- Fresh cilantro, chopped (optional, for garnish)
- Lime wedges (for serving)

**Instructions:**

1. **Prepare the Marinade:** In a bowl, combine Eruption XXXX Hot Pepper Sauce, olive oil, honey, minced garlic, soy sauce, lime juice, and 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 cilantro and lime wedges for an extra burst of flavor. Pair it with your favorite sides like rice, vegetables, or a crisp salad.

This Eruption XXXX Glazed Pork Tenderloin recipe is sure to impress with its bold and spicy flavors. Enjoy your culinary adventure with every bite! ????

**Reviews**

There are yet no reviews for this product.

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