

Flaming Pain Pepper Sauce

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Ingredients: Jalapeno Pepper, Chili Habanero, Hot Cherry Pepper, Scorpion Pepper, Ghost Pepper, Banana Pepper, Red Pepper, Tomato, Onions, Kosher Salt, Garlic, Cider Vinegar, Corn Oil, Olive Oil, Basil.

Rating: Not Rated Yet

Price

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Manufacturer[Catch A Fire](#)

Description

Flaming Pain Pepper Sauce

Feel the heat with Flaming Pain Pepper Sauce, a scorching blend designed for those who dare to spice things up. This intense hot sauce combines a variety of powerful peppers, including Jalapeño Pepper, Chili Habanero, Hot Cherry Pepper, Scorpion Pepper, Ghost Pepper, and Banana Pepper, creating an explosive symphony of heat. Balanced with the rich sweetness of Red Pepper and Tomato, and the savory depth of Onion and Garlic, this sauce delivers a well-rounded flavor punch. The tangy notes of Cider Vinegar and the smoothness of Corn and Olive Oils are complemented by a hint of fresh Basil. Perfect for adding a fiery kick to any dish, Flaming Pain Pepper Sauce promises to leave a lasting impression.

Flaming Pain Bison Steaks

Ingredients:

- 4 bison steaks
- 2 tablespoons Flaming Pain Pepper Sauce (reduce to 1 tablespoon if you prefer less heat)

Flaming Pain Pepper Sauce

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

Instructions:

- 1. Prepare the Marinade:** In a bowl, combine Flaming Pain Pepper Sauce, olive oil, minced garlic, honey, soy sauce, lime juice, and kosher salt. Mix well to create a flavorful marinade.
- 2. Marinate the Bison Steaks:** Place the bison steaks in a resealable plastic bag or a shallow dish. Pour the marinade over the steaks, ensuring that each piece 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 Grill or Oven:** Preheat your grill to medium-high heat, or preheat your oven to 400°F (200°C) if you prefer to cook the steaks indoors.
- 4. Grill or Cook the Bison Steaks:**
 - **Grill:** Remove the bison steaks from the marinade and shake off any excess. Grill the steaks for 4-5 minutes on each side, or until the internal temperature reaches 135°F (57°C) for medium-rare, or adjust according to your preferred doneness.
 - **Oven:** Sear the steaks in an oven-safe skillet over medium-high heat for 2-3 minutes on each side. Transfer the skillet to the preheated oven and roast for an additional 5-7 minutes, or until the internal temperature reaches your desired doneness.
- 5. Rest and Serve:** Once cooked, remove the bison steaks from the grill or oven and let them rest for a few minutes. This allows the juices to redistribute, keeping the steaks moist and flavorful.
- 6. Garnish and Enjoy:** Serve the Flaming Pain Bison Steaks with fresh basil leaves and lime wedges for an extra burst of flavor. Pair them with your favorite sides like roasted vegetables, mashed potatoes, or a crisp salad.

This Flaming Pain Bison Steaks recipe is sure to impress with its bold and fiery flavors, perfectly balanced for a delightful heat experience. Enjoy your culinary adventure with every bite! ????

Reviews

There are yet no reviews for this product.

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