

## Floribbean Sweet Onion Heat Pepper Sauce

Ingredients: Florida Sweet Onion, Habanero Pepper Mash, Pepper, Vinegar, Salt, Lime Juice, Lemon Juice, Herbs & Spices.

Rating: Not Rated Yet

**Price**

Price with discount \$10.00

Sales price \$10.00

Discount

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Manufacturer[Catch A Fire](#)

Description

**Floribbean Sweet Onion Heat Pepper Sauce**

Discover the perfect blend of sweet and heat with Floribbean Sweet Onion Heat Pepper Sauce. This tantalizing hot sauce features the natural sweetness of Florida Sweet Onion, balanced with the fiery kick of Habanero Pepper Mash. The addition of Pepper, Vinegar, Salt, Lime Juice, and Lemon Juice adds a tangy brightness, while a unique mix of Herbs & Spices brings depth and complexity. Perfect for adding a bold and flavorful kick to any dish, Floribbean Sweet Onion Heat Pepper Sauce is sure to elevate your culinary creations.

**Smoked Pork Butt with Floribbean Sweet Onion Heat Pepper Sauce**

**Ingredients:**

- 1 (5-7 lbs) pork butt (also known as pork shoulder or Boston butt)
- 1/4 cup Floribbean Sweet Onion Heat Pepper Sauce
- 2 tablespoons olive oil
- 1/4 cup apple cider vinegar

- 2 cloves garlic, minced
- 1 tablespoon brown sugar
- 1 tablespoon paprika
- 1 tablespoon kosher salt
- 1 teaspoon black pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon cumin
- 1 teaspoon dried thyme
- Fresh cilantro, chopped (optional, for garnish)
- Lime wedges (for serving)

### Instructions:

1. **Prepare the Pork Butt:** In a small bowl, combine the olive oil, apple cider vinegar, minced garlic, brown sugar, paprika, kosher salt, black pepper, onion powder, garlic powder, cumin, and dried thyme. Mix well to create a flavorful rub.
2. **Apply the Rub:** Pat the pork butt dry with paper towels. Rub the spice mixture all over the pork, ensuring it is evenly coated. Wrap the seasoned pork butt in plastic wrap and refrigerate for at least 4 hours, or overnight for maximum flavor.
3. **Preheat the Smoker:** Preheat your smoker to 225°F (107°C) and add your choice of wood chips (such as hickory, apple, or cherry) for smoking.
4. **Smoke the Pork:** Place the seasoned pork butt in the smoker, fat side up. Smoke the pork for approximately 1.5 hours per pound, or until the internal temperature reaches 195°F (90°C) to 205°F (96°C). This will ensure the pork is tender and easily shredded. Periodically check the smoker temperature and add more wood chips as needed.
5. **Glaze with Sauce:** During the last 30 minutes of smoking, brush the pork butt with Floribbean Sweet Onion Heat Pepper Sauce to create a flavorful glaze.
6. **Rest and Shred:** Once the pork reaches the desired internal temperature, remove it from the smoker and let it rest for at least 30 minutes. This allows the juices to redistribute and the meat to become tender. Shred the pork using two forks.
7. **Serve:** Serve the smoked pork butt with fresh cilantro and lime wedges for an extra burst of flavor. Pair it with your favorite sides like coleslaw, mac and cheese, or baked beans.

This Smoked Pork Butt with Floribbean Sweet Onion Heat Pepper Sauce is sure to impress with its sweet, tangy, and spicy flavors. Enjoy your culinary adventure with every bite! ????

### Reviews

There are yet no reviews for this product.

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