

Garlic Sniper Pepper Sauce

Ingredients: Habanero Pepper, Onion, Jalapeno Pepper, Garlic, Orange, Lime, Lemon Juice, Garlic Powder, Mango Nectar, Onion Powder.

Rating: Not Rated Yet

Price

Price with discount \$10.00

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Description

Garlic Sniper Pepper Sauce

Lock onto intense flavors with Garlic Sniper Pepper Sauce. This fiery hot sauce features a powerful blend of Habanero Pepper and Jalapeño Pepper, delivering a bold kick of heat. The savory combination of Onion, Garlic, and Onion Powder adds depth, while the tangy notes of Orange, Lime, and Lemon Juice provide a zesty twist. Enhanced with the natural sweetness of Mango Nectar and the aromatic touch of Garlic Powder, this sauce offers a well-rounded and explosive taste experience. Perfect for adding a spicy punch to any dish, Garlic Sniper Pepper Sauce is your ultimate flavor weapon.

Spicy Garlic Sniper Turkey

Ingredients:

- 4 turkey breasts or turkey tenderloins
- 3 tablespoons Garlic Sniper Pepper Sauce
- 2 tablespoons olive oil
- 1/4 cup honey

Garlic Sniper Pepper Sauce

- 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 Garlic Sniper Pepper Sauce, olive oil, honey, minced garlic, soy sauce, lime juice, and salt. Mix well to create a flavorful marinade.
- 2. Marinate the Turkey:** Place the turkey breasts or tenderloins in a resealable plastic bag or a shallow dish. Pour the marinade over the turkey, 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 turkey indoors.
- 4. Grill or Bake the Turkey:**
 - **Grill:** Remove the turkey from the marinade and shake off any excess. Grill the turkey for 6-7 minutes on each side, or until the internal temperature reaches 165°F (74°C) and the turkey is cooked through.
 - **Oven:** Place the marinated turkey on a baking sheet lined with parchment paper. Bake in the preheated oven for 20-25 minutes, or until the internal temperature reaches 165°F (74°C) and the turkey is cooked through.
- 5. Rest and Serve:** Once cooked, remove the turkey from the grill or oven and let it rest for a few minutes. This allows the juices to redistribute, keeping the turkey moist and flavorful.
- 6. Garnish and Enjoy:** Serve the spicy Garlic Sniper Turkey 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 Spicy Garlic Sniper Turkey recipe is sure to impress with its bold and fiery flavors. Enjoy your culinary adventure with every bite! ????

Reviews

There are yet no reviews for this product.

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