

Golden Krush Pepper Sauce

Ingredients: Mustard, Lime Juice, Herbs & Spices, Scotch Bonnet Peppers, Onion & Garlic.

Rating: Not Rated Yet

Price

Price with discount \$6.99

Sales price \$6.99

Discount

Tax amount

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Manufacturer[Catch A Fire](#)

Description

Golden Krush Pepper Sauce

Experience the bold and vibrant flavors of Golden Krush Pepper Sauce. This hot sauce features the zesty tang of Mustard and Lime Juice, perfectly balanced with the intense heat of Scotch Bonnet Peppers. The savory notes of Onion and Garlic are enhanced by a unique blend of Herbs & Spices, creating a well-rounded and fiery flavor profile. Perfect for adding a bold kick to any dish, Golden Krush Pepper Sauce is sure to elevate your culinary creations.

Spicy Golden Krush Pepper Pizza

Ingredients:

- 1 pizza dough (store-bought or homemade)
- 1/4 cup Golden Krush Pepper Sauce (adjust to taste)
- 1/2 cup pizza sauce (or more to taste)

- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup cooked and crumbled Italian sausage
- 1/4 cup sliced red onions
- 1/4 cup sliced bell peppers (any color)
- Fresh basil leaves (for garnish)
- Olive oil (for brushing the crust)

Instructions:

1. **Preheat the Oven:** Preheat your oven to 475°F (245°C). If using a pizza stone, place it in the oven to preheat as well.
2. **Prepare the Dough:** Roll out the pizza dough on a floured surface to your desired thickness. Transfer the dough to a piece of parchment paper for easy handling.
3. **Add the Sauces:** Spread the pizza sauce evenly over the dough, leaving a small border for the crust. Drizzle the Golden Krush Pepper Sauce over the pizza sauce, adjusting the amount to your preferred level of heat.
4. **Assemble the Pizza:** Sprinkle the shredded mozzarella cheese evenly over the sauces. Top with cooked and crumbled Italian sausage, sliced red onions, and bell peppers.
5. **Bake the Pizza:** Transfer the parchment paper with the pizza onto the preheated pizza stone or a baking sheet. Bake in the preheated oven for 10-12 minutes, or until the crust is golden and the cheese is bubbly and melted.
6. **Finish and Serve:** Remove the pizza from the oven and let it cool for a few minutes. Brush the crust with a little olive oil for extra flavor. Garnish with fresh basil leaves.
7. **Enjoy:** Slice the pizza and enjoy the bold and spicy flavors of the Spicy Golden Krush Pepper Pizza!

This Spicy Golden Krush Pepper Pizza 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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