

## Catch A Fire Jerk BBQ Sauce

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Ingredients: Tomato Concentrate, High Fructose Corn Syrup, Vinegar, Salt, Onion Powder, Tomato Puree, Tomato Paste, Honey, Maple Syrup, Brown Sugar, Corn Syrup, Lime Juice, Kosher Salt, Black Pepper, Jerk Marinade.

Rating: Not Rated Yet

**Price**

Price with discount \$10.99

Sales price \$10.99

Discount

Tax amount

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Manufacturer[Catch A Fire](#)

Description

**Catch A Fire Jerk BBQ Sauce**

Ignite your taste buds with the bold and smoky flavors of Catch a Fire Jerk BBQ Sauce. This delectable sauce features a rich blend of Tomato Concentrate, Tomato Puree, and Tomato Paste, enhanced with the sweetness of High Fructose Corn Syrup, Honey, Maple Syrup, Brown Sugar, and Corn Syrup. The tangy notes of Vinegar and Lime Juice, combined with the savory touch of Onion Powder, Kosher Salt, and Black Pepper, create a well-rounded flavor profile. Infused with the aromatic spices of Jerk Marinade, this BBQ sauce delivers a perfect balance of heat and sweetness, making it ideal for grilling and barbecuing. Perfect for adding a fiery and flavorful kick to any dish, Catch a Fire Jerk BBQ Sauce promises to elevate your culinary creations.

**Grilled Chicken Legs with Catch a Fire Jerk BBQ Sauce**

**Ingredients:**

- 8 chicken legs (drumsticks)

- 1/2 cup Catch a Fire Jerk BBQ Sauce
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 tablespoon soy sauce
- 1 tablespoon lime juice
- 1/2 teaspoon salt (adjust to taste)
- 1/2 teaspoon black pepper (adjust to taste)
- Fresh cilantro, chopped (optional, for garnish)
- Lime wedges (for serving)

### Instructions:

1. **Prepare the Marinade:** In a bowl, combine Catch a Fire Jerk BBQ Sauce, olive oil, minced garlic, soy sauce, lime juice, salt, and black pepper. Mix well to create a flavorful marinade.
2. **Marinate the Chicken Legs:** Place the chicken legs in a resealable plastic bag or a shallow dish. Pour the marinade over the chicken legs, ensuring that each piece is well-coated. Seal the bag or cover the dish and refrigerate for at least 1 hour, or overnight for the best flavor.
3. **Preheat the Grill:** Preheat your grill to medium-high heat.
4. **Grill the Chicken Legs:** Remove the chicken legs from the marinade and shake off any excess. Place the chicken legs on the preheated grill. Cook for 20-25 minutes, turning occasionally, until the chicken legs are cooked through and the internal temperature reaches 165°F (74°C). Brush the chicken legs with additional Catch a Fire Jerk BBQ Sauce during the last 5 minutes of grilling for extra flavor.
5. **Rest and Serve:** Once cooked, remove the chicken legs from the grill and let them rest for a few minutes. This allows the juices to redistribute, keeping the chicken moist and flavorful.
6. **Garnish and Enjoy:** Serve the grilled chicken legs with fresh cilantro and lime wedges for an extra burst of flavor. Pair them with your favorite sides like coleslaw, grilled vegetables, or corn on the cob.

This Grilled Chicken Legs with Catch a Fire Jerk BBQ Sauce recipe is sure to impress with its bold and smoky flavors. Enjoy your culinary adventure with every bite! ??

### Reviews

There are yet no reviews for this product.

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