

Catch A Fire Jerk Dipping & Grilling Sauce

Catch A Fire Jerk Dipping & Grilling Sauce

Ingredients: Ketchup, Jerk Seasoning, Soy Sauce, Vinegar, Salt, Natural Spices.

Rating: Not Rated Yet

Price

Price with discount \$10.99

Sales price \$10.99

Discount

Tax amount

[Ask a question about this product](#)

Manufacturer[Catch A Fire](#)

Description

Catch a Fire Jerk Dipping & Grilling Sauce

Discover the bold and flavorful taste of Catch a Fire Jerk Dipping & Grilling Sauce. This versatile sauce combines the tangy sweetness of Ketchup with the rich and aromatic blend of Jerk Seasoning. The savory notes of Soy Sauce and the tangy touch of Vinegar are balanced by a hint of Salt and a unique mix of Natural Spices. Perfect for marinating, grilling, and dipping, Catch a Fire Jerk Dipping & Grilling Sauce promises to elevate your culinary creations with its bold and unforgettable flavor.

Grilled Jerk Chicken with Catch a Fire Jerk Dipping & Grilling Sauce

Ingredients:

- 8 chicken thighs (bone-in, skin-on)
- 1/2 cup Catch a Fire Jerk Dipping & Grilling Sauce
- 2 tablespoons olive oil

Catch a Fire Jerk Dipping & Grilling Sauce

- 2 cloves garlic, minced
- 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 Dipping & Grilling Sauce, olive oil, minced garlic, lime juice, salt, and black pepper. Mix well to create a flavorful marinade.
2. **Marinate the Chicken Thighs:** Place the chicken thighs in a resealable plastic bag or a shallow dish. Pour the marinade over the chicken thighs, 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 Thighs:** Remove the chicken thighs from the marinade and shake off any excess. Place the chicken thighs on the preheated grill. Cook for 25-30 minutes, turning occasionally, until the chicken thighs are cooked through and the internal temperature reaches 165°F (74°C). Brush the chicken thighs with additional Catch a Fire Jerk Dipping & Grilling Sauce during the last 5 minutes of grilling for extra flavor.
5. **Rest and Serve:** Once cooked, remove the chicken thighs 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 thighs with fresh cilantro and lime wedges for an extra burst of flavor. Pair them with your favorite sides like coleslaw, grilled vegetables, or rice and beans.

This Grilled Jerk Chicken recipe with Catch a Fire Jerk Dipping & Grilling Sauce 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.

// //