

Catch A Fire One Stop BBQ Sauce

Catch A Fire One Stop BBQ Sauce

Ingredients: Ketchup, Sugar, Mustard, Water, Lime Juice, Salt, Guava Paste, Vinegar, Turmeric, 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 One Stop BBQ Sauce

Experience the perfect blend of sweet, tangy, and smoky flavors with Catch a Fire One Stop BBQ Sauce. This versatile sauce combines the classic taste of Ketchup with the rich sweetness of Sugar and Guava Paste, balanced by the tangy notes of Mustard and Lime Juice. The addition of Vinegar and a hint of Turmeric creates a unique depth of flavor, while a blend of Natural Spices and Salt enhances the overall profile. Whether you're grilling, marinating, or dipping, Catch a Fire One Stop BBQ Sauce promises to elevate your culinary creations with its bold and unforgettable taste.

Grilled BBQ Chicken with Catch a Fire One Stop BBQ Sauce

Ingredients:

- 8 chicken drumsticks
- 1/2 cup Catch a Fire One Stop BBQ Sauce (adjust to taste)
- 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 One Stop 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 Drumsticks:** Place the chicken drumsticks in a resealable plastic bag or a shallow dish. Pour the marinade over the drumsticks, 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 Drumsticks:** Remove the chicken drumsticks from the marinade and shake off any excess. Place the drumsticks on the preheated grill. Cook for 25-30 minutes, turning occasionally, until the chicken drumsticks are cooked through and the internal temperature reaches 165°F (74°C). Brush the drumsticks with additional Catch a Fire One Stop BBQ Sauce during the last 5 minutes of grilling for extra flavor.
5. **Rest and Serve:** Once cooked, remove the drumsticks 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 drumsticks 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 BBQ Chicken recipe with Catch a Fire One Stop BBQ 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.

// //