

Pineapple Habanero Pepper Sauce

Ingredients: Pineapple, Pineapple Juice, Chile Habanero Peppers, Garlic, Ginger, Salt, Sugar, Vinegar, Lime Juice, Cider Vinegar.

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

Pineapple Habanero Pepper Sauce

Elevate your dishes with the sweet and spicy flavors of Pineapple Habanero Pepper Sauce. This hot sauce features the tropical sweetness of Pineapple and Pineapple Juice, perfectly balanced with the fiery heat of Chile Habanero Peppers. The savory notes of Garlic and Ginger add depth, while Salt and Sugar enhance the flavors. Tangy Vinegar, Lime Juice, and Cider Vinegar provide a bright and zesty finish. Perfect for adding a bold kick to any dish, Pineapple Habanero Pepper Sauce promises to deliver a deliciously balanced heat with every drop.

Spicy Pineapple Habanero Pizza

Ingredients:

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

Pineapple Habanero Pepper Sauce

- 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)
- 1/4 cup pineapple chunks
- 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 Pineapple Habanero 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, bell peppers, and pineapple chunks.
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 Pineapple Habanero Pizza!

This Spicy Pineapple Habanero 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.

// //