

Red Jalapeno Pepper Sauce

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Ingredients: Red Jalapeno Pepper, Onion, Garlic, Vinegar, Red Bell Pepper, Salt, Tomato Paste, Herbs & Spices.

Rating: Not Rated Yet

Price

Price with discount \$6.99

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Discount

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Manufacturer[Catch A Fire](#)

Description

Red Jalapeno Pepper Sauce

Ignite your taste buds with the bold and vibrant flavors of Red Jalapeno Pepper Sauce. This hot sauce features the rich heat of Red Jalapeno Peppers, perfectly balanced with savory notes of Onion, Garlic, and Red Bell Pepper. The tangy touch of Vinegar, combined with the depth of Tomato Paste, creates a well-rounded and flavorful profile. Enhanced with a blend of Herbs & Spices and a hint of Salt, this sauce promises to add a fiery kick to any dish, elevating your culinary creations to new heights.

Spicy Red Jalapeno Pepper Candy

Ingredients:

- 1 cup granulated sugar
- 1/2 cup light corn syrup
- 1/4 cup water

Red Jalapeno Pepper Sauce

- 2 tablespoons Red Jalapeno Pepper Sauce (adjust to taste)
- 1 teaspoon vinegar
- 1/2 teaspoon red food coloring (optional)
- Powdered sugar (for dusting)

Instructions:

1. **Prepare the Candy Mold:** Lightly grease a candy mold or a baking sheet lined with parchment paper. You can also dust it with powdered sugar to prevent sticking.
2. **Cook the Sugar Mixture:** In a medium saucepan, combine the granulated sugar, light corn syrup, water, and vinegar. Cook over medium heat, stirring constantly, until the sugar dissolves.
3. **Add the Sauce and Coloring:** Once the sugar has dissolved, stop stirring and attach a candy thermometer to the side of the saucepan. Continue cooking the mixture until it reaches 300°F (149°C) (hard crack stage). Remove the saucepan from the heat and carefully stir in the Red Jalapeno Pepper Sauce and red food coloring (if using).
4. **Pour the Candy:** Quickly pour the hot candy mixture into the prepared mold or onto the lined baking sheet. If using a baking sheet, spread the mixture evenly to your desired thickness.
5. **Cool and Break the Candy:** Allow the candy to cool completely and harden. Once hardened, if using a baking sheet, break the candy into small pieces using a mallet or the back of a heavy knife.
6. **Dust and Store:** Dust the candy pieces with powdered sugar to prevent sticking. Store the spicy Red Jalapeno Pepper Candy in an airtight container.

This Spicy Red Jalapeno Pepper Candy recipe is sure to delight those who love a bold and fiery treat. Enjoy your culinary adventure with every bite! ????

Reviews

There are yet no reviews for this product.

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