

Scotch Bonnet Pepper Sauce

Scotch Bonnet Pepper, Orange Juice, Kosher Salt, Sugar, Water, Vinegar, Xanthan Gum.

Rating: Not Rated Yet

Price

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Description

Scotch Bonnet Pepper Sauce

Get ready to spice things up with the intense heat and vibrant flavors of Scotch Bonnet Pepper Sauce. This hot sauce features the bold and fruity heat of Scotch Bonnet Pepper, perfectly balanced with the citrusy brightness of Orange Juice. The addition of Kosher Salt and Sugar enhances the flavors, while Vinegar adds a tangy kick. Water and Xanthan Gum create a smooth and cohesive texture, making this sauce ideal for adding a fiery punch to any dish. Perfect for those who crave bold and adventurous flavors, Scotch Bonnet Pepper Sauce is sure to leave a lasting impression.

Grilled Scotch Bonnet Pork Chops

Ingredients:

- 4 bone-in pork chops
- 3 tablespoons Scotch Bonnet Pepper Sauce (reduce to 1-2 tablespoons if you prefer less heat)
- 2 tablespoons olive oil
- 1/4 cup orange juice

Scotch Bonnet Pepper Sauce

- 2 cloves garlic, minced
- 1 tablespoon honey
- 1 teaspoon kosher salt
- Fresh cilantro, chopped (optional, for garnish)
- Lime wedges (for serving)

Instructions:

1. **Prepare the Marinade:** In a bowl, combine Scotch Bonnet Pepper Sauce, olive oil, orange juice, minced garlic, honey, and kosher salt. Mix well to create a flavorful marinade.
2. **Marinate the Pork Chops:** Place the pork chops in a resealable plastic bag or a shallow dish. Pour the marinade over the pork chops, ensuring that each piece is well-coated. Seal the bag or cover the dish and refrigerate for at least 30 minutes, or overnight for the best flavor.
3. **Preheat the Grill:** Preheat your grill to medium-high heat.
4. **Grill the Pork Chops:** Remove the pork chops from the marinade and shake off any excess. Grill the pork chops for 5-6 minutes on each side, or until the internal temperature reaches 145°F (63°C) and the pork is cooked through.
5. **Rest and Serve:** Once cooked, remove the pork chops from the grill and let them rest for a few minutes. This allows the juices to redistribute, keeping the pork moist and flavorful.
6. **Garnish and Enjoy:** Serve the grilled Scotch Bonnet pork chops with fresh cilantro and lime wedges for an extra burst of flavor. Pair them with your favorite sides like rice, vegetables, or a crisp salad.

This recipe for Grilled Scotch Bonnet Pork Chops is sure to impress with its bold and spicy flavors. Enjoy your culinary adventure with every bite! ????

Oysters with Scotch Bonnet Pepper Dipping Sauce

Ingredients:

- 12 fresh oysters, shucked
- 3 tablespoons Scotch Bonnet Pepper Sauce (reduce to 1-2 tablespoons if you prefer less heat)
- 2 tablespoons orange juice
- 1 tablespoon lime juice
- 1 tablespoon cider vinegar
- 1 teaspoon finely chopped fresh cilantro
- 1 teaspoon finely chopped fresh basil
- 1 clove garlic, minced
- 1 tablespoon finely diced red onion
- Pinch of salt (adjust to taste)
- Crushed ice (for serving)
- Lemon and lime wedges (for garnish)

Instructions:

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1. **Prepare the Dipping Sauce:** In a small bowl, combine the Scotch Bonnet Pepper Sauce, orange juice, lime juice, cider vinegar, chopped cilantro, chopped basil, minced garlic, diced red onion, and a pinch of salt. Mix well until all the ingredients are evenly incorporated. Adjust the seasoning to taste.
2. **Chill the Sauce:** Cover the bowl and refrigerate the sauce for at least 30 minutes to allow the flavors to meld together. This also ensures the sauce is nice and cool when serving with the oysters.
3. **Prepare the Oysters:** Arrange the shucked oysters on a bed of crushed ice on a serving platter. This keeps them fresh and chilled.
4. **Serve:** Serve the oysters with the chilled Scotch Bonnet Pepper Dipping Sauce on the side. Garnish the platter with lemon and lime wedges for an extra burst of freshness.
5. **Enjoy:** Enjoy the fresh and briny oysters dipped in the bold and spicy Scotch Bonnet Pepper Dipping Sauce. The combination of fruity heat and citrusy tang will elevate your shellfish experience.

This recipe for Oysters with Scotch Bonnet Pepper Dipping Sauce is sure to be a hit, bringing vibrant and flavorful heat to your seafood experience. Enjoy the perfect balance of sweet, tangy, and spicy with every bite! ????

Reviews

There are yet no reviews for this product.

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