

Smoking Gun Pepper Sauce

Ingredients: Tomatillo, Chipotle, Onion, Garlic, Cilantro, Olive Oil, Orange Juice, Lime Juice, Jerk Seasoning, Salt, Natural Herbs & Spices.

Rating: Not Rated Yet

Price

Price with discount \$10.99

Sales price \$10.99

Discount

Tax amount

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Manufacturer[Catch A Fire](#)

Description

Smoking Gun Pepper Sauce

Unleash the rich and smoky flavors of Smoking Gun Pepper Sauce. This robust hot sauce is crafted with a tantalizing blend of Tomatillo, smoky Chipotle, and savory Onion, creating a deep and complex flavor profile. The addition of Garlic and fresh Cilantro brings a burst of aroma, while Olive Oil adds a smooth richness. The tangy notes of Orange Juice and Lime Juice perfectly balance the heat, enhanced by a unique mix of Jerk Seasoning, Salt, and Natural Herbs & Spices. Whether you're adding a fiery kick to grilled meats, tacos, or roasted vegetables, Smoking Gun Pepper Sauce promises to deliver a bold and unforgettable taste experience.

Smoking Gun Shrimp Tacos

Ingredients:

- 1 lb (450g) large shrimp, peeled and deveined
- 2 tablespoons Smoking Gun Pepper Sauce
- 2 tablespoons olive oil
- 8 small corn tortillas

Smoking Gun Pepper Sauce

- 1/2 cup shredded cabbage
- 1/4 cup fresh cilantro, chopped
- 1/4 cup diced red onion
- 1 avocado, sliced
- Lime wedges (for serving)

Instructions:

1. **Marinate the Shrimp:** In a large bowl, combine the shrimp with Smoking Gun Pepper Sauce and olive oil. Toss to coat evenly. Let the shrimp marinate for at least 15 minutes to absorb the flavors.
2. **Cook the Shrimp:** Heat a large skillet or grill pan over medium-high heat. Add the marinated shrimp and cook for 2-3 minutes on each side until they turn pink and opaque.
3. **Warm the Tortillas:** While the shrimp is cooking, warm the corn tortillas on a skillet or in the oven until they are pliable.
4. **Assemble the Tacos:** Divide the cooked shrimp evenly among the warm tortillas. Top each taco with shredded cabbage, fresh cilantro, diced red onion, and avocado slices.
5. **Serve:** Serve the Smoking Gun Shrimp Tacos with lime wedges on the side for an extra burst of flavor.

These Smoking Gun Shrimp Tacos are sure to be a hit, bringing the bold and smoky flavors of Smoking Gun Pepper Sauce to your table. Enjoy the perfect blend of heat and freshness with every bite! ????

Reviews

There are yet no reviews for this product.

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