

Tears of Fear Pepper Sauce

Ingredients: Papaya, Habanero Pepper, Raisin, Onion, Garlic Powder, Curry Powder, Sugar, Salt, Vinegar, Garlic, Lime, Lemon Juice.

Rating: Not Rated Yet

Price

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Manufacturer[Catch A Fire](#)

Description

Tears of Fear Pepper Sauce

Prepare to experience the fiery and exotic blend of Tears of Fear Pepper Sauce. This hot sauce combines the tropical sweetness of Papaya and Raisin with the intense heat of Habanero Pepper, creating a tantalizing balance of flavors. Savory notes of Onion and Garlic Powder are enhanced by the aromatic Curry Powder, while a touch of Sugar and Salt brings everything together. The tangy undertones of Vinegar, Garlic, Lime, and Lemon Juice add a zesty kick that elevates any dish. Perfect for those who crave bold and adventurous flavors, Tears of Fear Pepper Sauce promises to leave a lasting impression on your taste buds.

Tears of Fear Glazed Pork Chops

Ingredients:

- 4 boneless pork chops
- 3 tablespoons Tears of Fear Pepper Sauce
- 2 tablespoons olive oil
- 1/4 cup honey

- 2 cloves garlic, minced
- 1 tablespoon soy sauce
- 1 tablespoon lime juice
- 1/2 teaspoon salt (adjust to taste)
- Fresh cilantro, chopped (optional, for garnish)
- Lime wedges (for serving)

Instructions:

1. **Prepare the Marinade:** In a bowl, combine Tears of Fear Pepper Sauce, olive oil, honey, minced garlic, soy sauce, lime juice, and 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 or Oven:** Preheat your grill to medium-high heat, or preheat your oven to 400°F (200°C) if you prefer to bake the pork chops.
4. **Grill or Bake the Pork Chops:**
 - **Grill:** Remove the pork chops from the marinade and shake off any excess. Grill the pork chops for 6-7 minutes on each side, or until the internal temperature reaches 145°F (63°C) and the pork is cooked through.
 - **Bake:** Place the marinated pork chops on a baking sheet lined with parchment paper. Bake in the preheated oven for 20-25 minutes, 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 or oven 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 Tears of Fear Glazed 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 Tears of Fear Glazed Pork Chops recipe is sure to impress with its bold and spicy flavors. Enjoy your culinary adventure with every bite! ????

Reviews

There are yet no reviews for this product.

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