

XXX Hot Sauce

Ingredients: Scotch Bonnet Peppers, Habanero Pepper, Onion, Garlic, Tomatoes, Salt, Vinegar, Herbs & Spices.

Rating: Not Rated Yet

Price

Price with discount \$6.99

Sales price \$6.99

Discount

Tax amount

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Manufacturer[Catch A Fire](#)

Description

XXX Hot Sauce

Unleash the fiery power of XXX Hot Sauce, crafted for those who crave an intense heat experience. This bold hot sauce features a potent blend of Scotch Bonnet Peppers and Habanero Peppers, delivering a scorching kick that will ignite your taste buds. The savory combination of Onion, Garlic, and Tomatoes adds depth and richness, while Vinegar and Salt enhance the tangy and zesty flavors. A unique blend of Herbs & Spices rounds out this powerful sauce, making it perfect for adding a bold and unforgettable punch to any dish. Get ready for an exhilarating culinary adventure with XXX Hot Sauce.

Spicy XXX Shrimp Skewers

Ingredients:

- 1 lb (450g) large shrimp, peeled and deveined
- 3 tablespoons XXX Hot Sauce (adjust to taste)
- 2 tablespoons olive oil

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- 2 cloves garlic, minced
- 1 tablespoon lime juice
- 1 tablespoon honey
- 1/2 teaspoon salt (adjust to taste)
- Fresh cilantro, chopped (optional, for garnish)
- Lime wedges (for serving)
- Skewers (if using wooden skewers, soak them in water for 30 minutes)

Instructions:

1. **Prepare the Marinade:** In a bowl, combine XXX Hot Sauce, olive oil, minced garlic, lime juice, honey, and salt. Mix well to create a flavorful marinade.
2. **Marinate the Shrimp:** Place the shrimp in a resealable plastic bag or a shallow dish. Pour the marinade over the shrimp, ensuring that each piece is well-coated. Seal the bag or cover the dish and refrigerate for at least 30 minutes to absorb the flavors.
3. **Preheat the Grill:** Preheat your grill to medium-high heat.
4. **Assemble the Skewers:** Thread the marinated shrimp onto the skewers, leaving a small gap between each piece for even cooking.
5. **Grill the Shrimp:** Place the shrimp skewers on the preheated grill. Cook for 2-3 minutes on each side, or until the shrimp turn pink and opaque. Be careful not to overcook the shrimp.
6. **Garnish and Serve:** Remove the shrimp skewers from the grill and transfer to a serving platter. Garnish with fresh cilantro and serve with lime wedges for an extra burst of flavor.

These Spicy XXX Shrimp Skewers are sure to impress with their bold and fiery flavors. Enjoy your culinary adventure with every bite! ????

Reviews

There are yet no reviews for this product.

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