


2 Pepper Caribbean Sweet and Spicy BBQ Sauce




A bold combo of hot habanero and jalapeno peppers, and Sauce Craft Caribbean Jerk Sauce, this recipe delivers a one-two punch of sweet and spicy flavor. From BBQ sandwiches to chicken tenders, the opportunities are endless.

 Servings: 74 fl oz.

 Prep Time: 20

 Cook Time: 15 min

 Collections:

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MAIN RECIPE INGREDIENTS

ITEM	SPEC	PREP	AMOUNT/UNIT	GRAMS
Sauce Craft Sweet spicy BBQ sauce			3/Cups	g
Mango Puree			2/Cups	g
Jalapeno pepper, roasted / pureed			1/2/Cup	g
Lime juice, fresh			1/2/Cup	g
Habanero pepper, roasted / pureed			1/4/Cup	g
Sauce Craft Caribbean Jerk Sauce			3/Cups	g

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MAIN RECIPE INSTRUCTIONS

- 1 Combine all the ingredients together in a mixing bowl and blend well.
- 2 Pour the sauce into a clean container and hold in the refrigerator until needed.



Additional Notes

Serving Suggestions: Applications for chicken tenders/wings, spread on a sandwich and wraps, used as a tossing sauce for items to top salads and bowls. Great for sauces on entrees.

