



chesapeake fire hot sauce



Our Fire Sauce brings the perfect combo of sweet and heat with the classic flavor of Maryland spice seasoning. It pairs perfectly with chicken, veggies, breakfast sandwiches, burritos of all kinds, and of course your favorite seafood dishes! You'll be amazed when you simply mix our AWSM powder and water together to create a sauce with perfect consistency and flavor.

Ingredients

Cayenne Sauce Powder (Aged Cayenne Red Peppers, Vinegar, Salt, Garlic Powder, Maltodextrin), Sugar, Spices (Including Mustard), Modified Food Starch, Molasses Powder, Salt, Garlic Powder, Vinegar Powder (Maltodextrin, White Distilled Vinegar, Modified Food Starch), Honey Powder, (Maltodextrin, Honey), Paprika, Jalapeno Pepper, Paprika Extractive (Color), Natural Flavors, Xanthan Gum, Citric Acid, Calcium Stearate (Prevents Caking). Contains: Milk

GF

GLUTEN-FREE



NO PRESERVATIVES

Mixing Instructions

Step 1 Pour 8 cups of cold water into a large mixing container

Step 2 Add one bag (1.7 lbs) of our AWSM Sauce Chesapeake Fire Hot Sauce Powder

Step 3 Mix vigorously using an immersion blender, hobart, or whisk and steel bowl

Cooking with AWSM Sauce



Hot Honey Buffalo Sauce

Make one batch of Fire Sauce using instructions above, then add:

- 24 oz honey
- 24 oz melted butter

Mix well and serve.

Pairs well with nashville hot chicken sandwiches and baked, grilled or fried hot honey buffalo chicken wings.

Cajun Lime Hot Sauce

Make one batch of Fire Sauce using instructions above, then add:

- 24 oz lime juice
- 12 oz honey
- 16 oz mayonnaise

Mix well and serve.

Pairs well with fresh fish tacos and as a fried shrimp dipping sauce