

Calypso Hot Pepper Sauce

Article No. 1058 (148 mL/5 fl. oz.)

In recent years, salsa has eclipsed ketchup as the number-one selling condiment (by dollar volume) in North America...and hot sauces are available on supermarket shelves in a wider variety than ever before.

This uniquely complex, sweet and spicy sauce is perfect with rice and beans, curries, tomato juice, chicken and seafood.

- **All-natural/fat-free:** no preservatives
- **Exclusive:** created specially by Watkins and available nowhere else.
- **Unique flavors:** more than just heat — a blend of hot, sweet, and tangy flavors
- **Heat Level:** medium
- **Uses:** tomato juice or vegetable juice cocktail; chicken and seafood; beans and rice; Caribbean and Cajun dishes; eggs; curries; salad dressings.

Calypso Spiced Walnuts

2 tbsp/30 mL orange juice
1/4 cup/60 mL sugar
1 tbsp/15 mL **Watkins Original Grapeseed Oil**
1 tbsp/15 mL **Watkins Calypso Hot Pepper Sauce**
8 ounces/227 g shelled walnuts (2 cups/500 mL)
2 tsp/10 mL **Watkins Cinnamon**
1/2 tsp/2.5 mL **Watkins Cloves**
1/4 tsp/1.2 mL freshly-ground **Watkins Sea Salt**

Combine first four ingredients in glass baking dish. Toss walnuts into mixture until well coated. Bake at 350°F/180°C for 10 to 15 minutes or until lightly toasted, stirring once. Remove from oven and sprinkle with Cinnamon and Cloves; toss to coat. Spoon onto waxed paper, separating nuts. Sprinkle with salt; cool to room temperature.



Caribbean Tomato Sauce

1 can (14.5 oz/411 g) diced tomatoes, undrained
3/4 cup/180 mL canned black beans, drained and rinsed
1/3 cup/80 mL sliced green onions
1 tbsp/15 mL fresh lime juice
1 tbsp/15 mL **Watkins Calypso Hot Pepper Sauce**
2 tsp/10 mL **Watkins Jamaican Jerk Grilling Rub**
3/4 tsp/4 mL **Watkins Cilantro**

Combine all ingredients; serve at room temperature or icy cold over hot cooked pasta.