

Jalapeño Hot Pepper Sauce

Article No. 1046 (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 traditional Mexican-style green table sauce is great in guacamole or chili, on fajitas and other Mexican dishes, or wherever you would use fresh jalapeños. We even bumped up the heat a bit to bring it into the range normally found in Louisiana-style red pepper sauces, making this sauce a natural for Mexican or Cajun foods.

- **All-natural/fat-free:** no preservatives
- **Heat Level:** medium-hot
- **Uses:** use anywhere you would use fresh jalapeños... terrific on nachos, tacos, enchiladas, fajitas, Spanish rice, in guacamole, and in chili.



Jalapeño Grilled Chicken Drumsticks

For those who want “fire” in their hot wings, you can add even more of the Jalapeño Hot Sauce.

2-1/2 lbs/1.2 kg chicken drumsticks
(meaty portion of wing)

Watkins Chicken Seasoning

1/2 cup/125 mL butter, melted

2 tbsp/30 mL **Watkins Jalapeño Hot Pepper Sauce**

1-1/2 tsp/7.5 mL fresh lime juice

Sprinkle wings generously with Chicken Seasoning. Place on grill or broil until done. Meanwhile, combine butter, Jalapeño Hot Sauce, and lime juice. During last 10 minutes of cooking time, baste with 1/4 of the butter mixture. Remove from grill and place in bowl; toss with remaining butter mixture. Keep warm in chafing dish or crockpot.