

# RECIPES ON BACK

**CAUTION:** Wash hands after handling Habanero Seasoning and before touching eyes or other sensitive areas!

**Sprinkle "Habanero Seasoning from Hell"<sup>®</sup> on:**

- Seafood • Poultry • Beef • Salads • Vegetables
- Stir fry • Pasta • Popcorn • Potatoes

### ***Fried Chicken from Hell***

- 2-3 lbs. cut up fryer
- 2 eggs beaten
- 1/2 cup cooking oil
- 1 1/2 cup flour
- 2 Tbl. milk
- 1/4 cup Seasoning from Hell
- 1 tsp. salt (optional)

Wash and dry chicken. Mix eggs and milk together in a bowl. Mix flour, Seasoning from Hell and salt together on a large platter or zip lock bag. Dip each piece of chicken in egg mixture then coat well with flour mixture. Place 1/4 cup oil in a large *hot* skillet. Carefully place chicken in skillet and fry 15-20 minutes per side (Add more oil after turning if necessary). Chicken from Hell can also be cooked in a convection oven or regular oven at 350°.

### ***Seafood Saute from Hell***

- 1 lb. tiny shrimp
- 2 Tbl. Seasoning from Hell
- 3 Tbl. butter or olive oil
- 1/2 lb. scallops
- 2 Tbl. corn starch
- 1/4 lb. cracked crab
- 1/2 Chicken Broth

Saute shrimp, scallops and crab in butter or olive oil. Sprinkle Seasoning from Hell over top of sea food. Allow to simmer for 3-5 minutes or until shrimp and scallops are cooked. Mix corn starch in chicken broth and pour over sea food. Stir until broth thickens. Serve over rice or pasta.

**Ingredients:** Chili peppers, onion, garlic, spices, and habanero peppers. *Contains no salt.*

Produced in a plant that uses peanuts, tree nuts and soy products.