HELLFIRE Hot Sauce Recipes

BERRY SPICY FRENCH TOAST

Ingredients (for 4 toasts):

For the Batter:

- 3 eggs
- 1 tsp of cinnamon
- 1 tbsp of milk
- 1 tbsp of HellFire Blueberry Hell
- 1/2 tsp vanilla essence

Topping:

- Blackberries
- Strawberries
- Raspberries
- Whipped Cream
- Fresh Mint

Sauce:

- 1 tbsp of HellFire Blueberry Hell
- 1 tbsp of honey

Instructions:

Prepare the batter by whisking all the ingredients together. Dip each toast into the batter, on both sides, and then transfer into a pan with an inch of hot oil. Fry them for a minute and a half on each side and set aside. When they are all ready, top with the fruits and the blueberry hell and honey sauce.

Enjoy!

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BACON WRAPPED ASPARAGUS

Ingredients :

- 7 sprigs of asparagus
- 7 strips of bacon
- 100 gr of cooked brown rice
- Salt, black pepper
- Hellfire Devil's Gold

Instructions:

Wrap the asparagus with the bacon strips and cook them in a hot pan with a bit of oil. Season with black pepper and salt. The cooking should take about 4-5 minutes, you should turn them around so they get colored on all sides. Serve on top of the rice, and drizzle with sauce.

Enjoy!

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HELLBURGER

Ingredients :

- 5 oz beef patty
- 2 slices of edam cheese
- 2-3 sliced of red onion
- 1 slice of tomato
- Fresh green salad
- 1 burger bun
- Hellfire Pure Hell

Instructions:

Cook the patty to your preference – if you want it a bit red in the middle that should take about 3 minutes on each side. Top the patty with the cheese, while still cooking, for the last minute so it melts on top. Assemble your burger, drizzle some Pure Hell on top and enjoy immediately :)

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PICCANTE(SPICY) PASTA

Ingredients:

- 3 oz of penne pasta
- 1 oz of mushrooms, sliced
- 2-3 strips of bacon
- 3-4 cherry tomatoes, halved
- 1 tbsp of crushed walnuts
- 3 oz of marinara sauce
- 1 tbsp of Hellfire First Blood
- Salt and black pepper to taste

Instructions:

Cook the pasta, following the instructions on the package, and then rinse with cold water. Meanwhile, you have exactly enough time to prepare the sauce. Start by frying the bacon and mushrooms in a hot pan with some oil. Season with salt and black pepper. Cook them for about 3-4 minutes and add in the marinara sauce with the First Blood sauce. Let this all cook for half a minute and add in the cooked pasta. Let that all coat the pasta nicely, and after another minute it's ready to serve. Top with crushed walnuts and cherry tomatoes.

Enjoy!

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STEAK DIABLO

Ingredients:

- 10 oz rib eye steak
- 1 clove or garlic
- 1 tbsp of butter
- Salt, black pepper
- Fresh thyme
- Hellfire Fear This Sauce
- Vegetable Oil

Instructions:

Season the steak on both sides generously with salt and black pepper. Start cooking it in a hot pan, with the butter and oil. Add in the crushed garlic clove and the fresh thyme. If you want your steak medium cooked, you should cook it 4-5 minutes on each side (of course that depends on the thickness of your steak). Bathe it constantly with the melted butter in the pan, using a spoon – that will ensure the evenly flavoured crust.

Enjoy with a dip of Hell Fire Fear This Sauce

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SPICY GOURMET SHRIMP NOODLES

Ingredients:

- 4 oz of noodles
- 7-8 shrimps
- ¼ red bell pepper, cut into strips
- ¼ head of red onion, sliced thinly
- 3 shiitake mushrooms
- 1 clove of garlic
- Sesame seeds and spring onions to top with
- 2 tbst of Hellfire Gourmet Red
- Salt and black pepper to taste
- Vegetable Oil

Instructions:

Cook the noodles, following the instructions on the package and rinse with cold water. Meanwhile in a hot pan, start by frying the garlic, onions and peppers. Season with salt and black pepper. Cook them for about 4 minutes, stirring constantly. Now add the shiitake mushrooms and cook for another 2-3 minutes. Now you can add the shrimps. Let that cook for another 2 minutes and now add the Gourmet Red Sauce and the cooked noodles. Let that all coat nicely and when it's nice and hot serve and enjoy with a sprinkle of sesame seeds and spring onions.

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FIERY HOT CHICKEN WINGS

Ingredients:

- 7-8 chicken wings
- 1 clove of garlic, finely chopped
- Salt, black pepper to taste
- 1 tbsp of soy sauce
- 1 tbsp of vegetable oil
- Serve with a dip of Hellfire Fiery Fool

Instructions:

Let the wings marinade with the oil, soy sauce, salt, black pepper and chopped garlic for about an hour. Cook them in a preheated oven, set to 375 Fahrenheit, for about 30-40 minutes. Serve and enjoy with caution :)

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GREEN EGGS AND AVOCADOS

Ingredients:

- 2 eggs
- 1 avocado
- 2 slices of bread
- 1 tsp of lemon juice
- 1 tbsp of olive oil
- A pinch of salt
- A pinch of black pepper
- Sesame seeds
- Parsley
- 1 tbsp of Hellfire Zombie Snot

Instructions:

Mash the avocado with the olive oil and lemon juice and season with salt and pepper. Fry the eggs in a very hot pan with some oil and season with salt and pepper. Spread the avocado on the slices of bread and top with the eggs. Sprinkle with parsley and sesame seeds. Add a tablespoon of Zombie Snot and enjoy!

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BLAZING CHILI

Ingredients:

- 10 oz of minced beef
- 2 cloves of garlic, diced
- 1 red onion, diced
- 1 medium sized carrot, diced
- 1 stick of celery, diced
- 1 cup of tinned sweetcorn
- 1 cup of cooked red kidney beans
- Salt, black pepper, oregano
- 3 cups of tomato sauce
- 3 cups of water
- 1 tsp of Hellfire Fear This

Instructions:

In a hot soup pot, add a bit of oil and start by frying the garlic and onions – about 2 minutes. Proceed with the carrots and celery, and cook for another 3-4 minutes. Now add in the minced beef and season with salt, pepper and oregano. After the meat has browned add Fear This, the tomato sauce and water and lower the heat. Let it simmer for about 30 minutes and then add the sweetcorn and the red kidney beans. Cook it for another minute and take off the heat.

Enjoy!

CHICKEN BREAST CALIENTES

Ingredients :

- 1 chicken breast
- 1 slice of parma ham
- Salt, black pepper

For the mashed potatoes :

- 3 medium sized potatoes, peeled and cubed
- 1 cup of whole milk
- 1 oz of butter
- Salt, black pepper

Top the dish with: Chilimaster's Private Reserve

Instructions:

Start by boiling the cubed potatoes in salted water – that should take about 30-40 minutes. Meanwhile season the chicken breast with salt and black pepper. Wrap the slice of parma ham around it. In a very hot pan, seal the breast on all sides for about a minute each – that will give it a nice color. Now the chicken is ready to be transferred in the preheated oven, set to 375 Fahrenheit – cook it for further 10 minutes. When the potatoes have softened up – get rid of the water and mash them with the milk and butter, and at the end season with salt and black pepper to taste. Cut the breast into slices and serve on top of the mashed potatoes. Pour over some of Chilimaster's Private Reserve sauce and enjoy!

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PHILLY CHEESESTEAK

Ingredients:

- ½ red bell pepper, cut into strips
- ½ green bell pepper, cut into strips
- ½ red onion, sliced
- 5 oz of beef tenderloin, cut in small chunks
- 2 slices of soft cheese
- Olive oil, salt, black pepper
- 2 sub buns
- 1 tbsp of Fiery Fool – consume with caution :)

Instructions:

In a very hot pan, with some oil, start frying the peppers, onions and beef. Season with salt and black pepper. That process should take about 5-6 minutes. Now transfer the mixture into the buns and top with the cheese. Roast it under the grill until the cheese has melted. And now it's time to challenge yourself and top that with Fiery Fool

Enjoy !

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DOLCE DIABLO PORK SKEWERS

Ingredients:

- 5-6 oz of pork cuts
- ½ red onion, cut into chunks
- 1 red bell pepper, cut into squares
- 1 green bell pepper, cut into squares
- Salt, pepper, oregano, oil
- The Elixir should be your dip

Instructions:

Season the meat with salt, pepper, oregano and oil. Skewer the meat and vegetables as shown on the photo. In a very hot pan, sear the skewers on all sides, so they brown nicely – about a minute on each side. Transfer them in a preheated oven, set to 375 Fahrenheit, and let them cook for further 6-7 minutes. Serve with The Elixir and enjoy!

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GOURMET GREEN STUFFED PEPPERS

Ingredients:

- 2 bell peppers
- 5 oz of rice – cook it in 15 oz of vegetable broth
- 3 oz of minced beef
- 1 tbsp of diced carrot
- 1 tbsp of diced celery
- 1 tbsp of diced red onion
- Salt, black pepper, oil
- Serve with Hellfire Gourmet Green

Instructions:

Start by cooking the rice with the vegetable broth – when ready set aside. Now, in a hot pan, start by frying the onions, carrots and celery with some oil and season with salt and black pepper. After 3 minutes you can add the minced beef and cook for another 3-4 minutes. When the beef has browned you can add in the cooked rice and let it all mix together, that should take about a minute and take off the heat. Cut the peppers in half and season them with salt and pepper. Stuff them with the rice and minced beef mixture and put in a baking tray. Cook them in the oven, set to 375 Fahrenheit, for about 20-25 minutes. Serve with Hellfire Gourmet Green and Enjoy!

RITUAL HABITUAL BUDDHA BOWL

Ingredients:

- 2 cups of cooked rice
- 5-6 sprigs of asparagus
- ⅓ cup of cooked chickpeas
- 6 oz of raw chunks of bacon (cooked with a mix of ketchup, mustard, honey, soy sauce and some Ritual Habitual)
- ½ red onion
- Salt
- Pepper
- Paprika Powder
- Hellfire Ritual Habitual

Instructions:

The bacon should take about an hour and a half in the oven, set to 375 Fahrenheit. Take it out and tear with a fork into stripes. The chickpeas should be all coated with some olive oil and paprika powder and then roasted in the oven for 10 minutes, until they become crispy. The best way to have asparagus is grilled and seasoned with thyme, garlic, salt and pepper. Assemble your bowl and enjoy with some more Hell Fire Ritual Habitual

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SAUCERESS' HAWAIIAN PIZZA

Ingredients:

- Pizza crust
- Pineapple
- Smoked ham
- Red onions
- Gouda cheese
- Dried oregano
- Pepper
- Pizza sauce
- Hellfire Sauceress

Instructions:

Top the crust with tomato sauce and then the rest of the ingredients, placing the cheese on top, and cook in the oven, set to 375 Fahrenheit, for about 15 minutes. Take it out and top it with some Sauceress for a great taste.

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TACO RITUAL

Ingredients:

- Chicken breast
- Onions
- Peppers
- Fresh salad
- Tortilla bread
- Soy sauce, black pepper
- Hellfire Ritual Hot Sauce

Instructions:

Cook the chicken breast in a hot pan with some olive oil. Let it brown on all sides and then add the peppers and onions. Season with black pepper and soy sauce and cook for another 3 minutes. When it's ready, serve on the tortilla with some fresh salad and top it up with Hell Fire Ritual Hot Sauce.

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