

Mad Dog 357 Purees

Tags: easy, healthy choice, mad dog 357, Mad Dog 357 Carolina Reaper Puree



Torrid Tomato Chutney (Made with Store Cupboard Ingredients)

You actually can't imagine how delicious this simple chutney recipe is. Our Mad Dog 357 Reaper Pepper Puree adds an inescapable and indescribable heat, while the sugar and vinegar add both sweet and sour elements to the richness of the tomatoes.

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Tags: garlic, ginger, naga morich, noodles, spaghetti



Naga Morich Garlic Noodles

We thought we'd celebrate with this spaghetti recipe, though you could substitute your favorite Asian noodles instead. What shouldn't be substituted at any cost is the Mad Dog 357 Naga Morich Pepper Puree, it imparts all the right flavors and the extreme heat that makes this noodle recipe for 4 everything it is. While you could add just about anything to the noodles and naga morich sauce, but we're completely sold on the shrimp and vegetables we've used here, so much so that we gobbled this up faster than just about anything.

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Reaper Sausage Gumbo

We know Gumbo takes a long time to make, but you'll craft this one with absolute pleasure once you realize just how delicious it truly is. More than that, you'll get all sorts of fire from the Mad Dog 357 Reaper Pepper Puree in every bite. And it's damn good.

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Habanero Hash Brown Casserole

A little habanero with your hash browns? Hell yeah. And then add sour cream and cheese to seriously transform this dish into something incredible.

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