

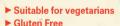
A tropical twist

We pack this recipe full of fresh chillies with rich garlic and lemongrass to create an exotic sauce with a fierv kick.

Ingredients Fresh chillies (24%), Water, Sugar, Garlic (2.5%), Modified waxy maize starch, Lemongrass, Acidity regulator; Acetic acid. Spices, Salt, Acidity regulator; Citric acid. Preservative: Potassium sorbate

Nutrition

Typical values per 100ml 816kJ/192kcal Energy 0.8a Fat of which saturates 0.0g Carbohydrate 28.3a of which sugars 16.9g Protein 2.6g Salt 3.8g



VERY HOT CAJUN SAUCE



Turn up the heat

We use a combination of habanero and scotch bonnet chillies with mustard and onions to create a hot sauce with character.

Ingredients Water, Habanero and Scotch bonnet chillies (20%) (contains Salt, Acidity regulator: Acetic acid), MUSTARD, Acidity regulator: Acetic acid, Onion, Sugar, Salt Stabiliser: Xanthan gum, Preservative:

> Potassium sorbate, Turmeric, Nutrition

Protein

Salt

Typical values per 100ml Energy 178kJ/42kcal Fat 0.90 of which saturates 0.30 Carbohydrate 6.7g of which sugars 2.7_d

Discover fantastic flavour with this sizzling selection of spicy sauces packed full of

delicions

ingredients.



Dippers delight

We use a special combination of Warming chilli, rich garlic, zesty lime and smoky paprika for an enticingly sweet and sticky sauce.

Ingredients Sugar, Water, Chilli purée (14%) (Chillies, Water, Salt, Acidity regulator: Acetic acid), Salt, Concentrated lime juice, Garlic, Stabiliser: Xanthan gum, Spirit vinegar, Paprika extract, Preservative: Potassium sorbate, Acidity regulator: Citric acid.

Nutrition

Typical values per 100ml 654kJ/154kcal 0.2aFat of which saturates 0.1a 37.1a Carbohydrate 34.2a of which sugars 0.20 Protein Salt 2.8a

5 x 60ml

HOT & SWEET JALAPEÑO SAUCE



It's hot in here

We slowly cook Peruvian jalapeño chillies to create this sweet and spicy recipe, packed full of rich and vibrant flavours.

Ingredients Water, Sugar, Green jalapeño chillies (14%), Salt, Modified waxy maize starch, Acidity regulator; Acetic acid, Spices, Preservative: Potassium sorbate

Nutrition

Typical values per 100ml 491kJ/117kcal Energy 0.1a0.0g 23.9a

of which saturates Carbohydrate of which sugars 22.9g Protein 0.4q Salt 2.3g

FIFRY CARIBBEAN SAUCE

1.3g

3.5a



A camival of flavours

We pack this recipe full of hot habanero and spicy scotch bonnet chillies to create an exciting and intense sauce with a fiery flavour.

Ingredients Habanero and Scotch bonnet chillies (64%) (Contains Salt, Acidity regulator: Acetic acid), Water, Acidity regulator: Acetic acid, Spices (Contains MUSTARD), Salt, Modified corn starch,

Nutrition

Salt

Typical values per 100ml 97kJ/23kcal Energy Fat 0.7g of which saturates 0.3g Carbohydrate 3.0g 2.6g of which sugars Protein 1.1g

9.1g

Stabiliser: Xanthan gum.

We've spent over 40 years creating inspiring recipes in the

Staffordshire Moorlands. Great taste means great times.

Continue your flavour adventure at cottagedelight.co.uk We would love to hear from you call 01538 382020 or email



