



## FRESH CHILLI & GARLIC SAUCE



### A tropical twist

We pack this recipe full of *fresh* chillies with rich garlic and lemongrass to create an exotic sauce with a *fiery 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
Energy	816kJ/192kcal
Fat	0.8g
of which saturates	0.0g
Carbohydrate	28.3g
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

Typical values	per 100ml
Energy	178kJ/42kcal
Fat	0.9g
of which saturates	0.3g
Carbohydrate	6.7g
of which sugars	2.7g
Protein	1.3g
Salt	3.5g

Discover *fantastic* flavour with this sizzling selection of spicy sauces packed full of *delicious* ingredients.

## THAI SWEET CHILLI SAUCE



### 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
Energy	654kJ/154kcal
Fat	0.2g
of which saturates	0.1g
Carbohydrate	37.1g
of which sugars	34.2g
Protein	0.2g
Salt	2.8g

## 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
Energy	491kJ/117kcal
Fat	0.1g
of which saturates	0.0g
Carbohydrate	23.9g
of which sugars	22.9g
Protein	0.4g
Salt	2.3g

- Suitable for vegetarians
- Gluten Free

## FIERY CARIBBEAN SAUCE



### A carnival 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, Stabiliser: Xanthan gum.

#### Nutrition

Typical values	per 100ml
Energy	97kJ/23kcal
Fat	0.7g
of which saturates	0.3g
Carbohydrate	3.0g
of which sugars	2.6g
Protein	1.1g
Salt	9.1g

We've spent over 40 years *creating* inspiring recipes in the Staffordshire Moorlands.

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We would love to hear from you call 01538 382020 or email [info@cottage delight.co.uk](mailto:info@cottage delight.co.uk)

Cottage Delight, Leek, ST13 7QF

5 x 60ml

