



# CARIBBEAN MANGO TEQUILA SAUCE

(355 ml jar)

## Nutrition Facts Valeur nutritive

Per 2 Tbsp. (30 ml)  
Par 2 cuillère à soupe (30 ml)

Amount Teneur	% Daily Value % valeur quotidienne
<b>Calories / Calories 70</b>	
<b>Fat / Lipides 0 g</b>	<b>0 %</b>
Saturated / saturés 0 g + Trans / trans 0 g	<b>0 %</b>
<b>Cholesterol / Cholestérol 0 mg</b>	<b>0 %</b>
<b>Sodium / Sodium 0 mg</b>	<b>0 %</b>
<b>Carbohydrate / Glucides 17 g</b>	<b>6 %</b>
Fibre / Fibres 0 g	<b>0 %</b>
Sugars / Sucres 16 g	
<b>Protein / Protéines 0 g</b>	
Vitamin A / Vitamine A	2 %
Vitamin C / Vitamine C	2 %
Calcium / Calcium	0 %
Iron / Fer	0 %

**GLUTEN FREE**

**INGREDIENTS:** SUGAR, PINEAPPLE JUICE (FROM CONCENTRATE), WATER, PINEAPPLES, COCONUT CREAM WITH NATURAL STABILIZERS, APRICOT CONCENTRATE, CORNSTARCH, LIME JUICE, MANGOS, CRUSHED RED PEPPERS, TEQUILA, CITRIC ACID, ASCORBIC ACID.

**ALLERGENS: COCONUT.**

**REFRIGERATE AFTER OPENING.**

**INGRÉDIENTS :** SUCRE, JUS D'ANANAS (D'UN CONCENTRÉ), EAU, ANANAS, CRÈME DE NOIX DE COCO AVEC DES STABILISANTS NATURELS, CONCENTRÉ D'ABRICOT, AMIDON DE MAÏS, JUS DE LIMETTE, MANGUES, PIMENTS ROUGES BROYÉS, TEQUILA, ACIDE CITRIQUE, ACIDE ASCORBIQUE.

**ALLERGÈNES : NOIX DE COCO.**

**RÉFRIGÉRER APRÈS OUVERTURE.**

## *Suggestions for* **CARIBBEAN MANGO TEQUILA SAUCE**



- Excellent on grilled chicken or fish.
- Bring the flavours of the tropics to your dinner table by grilling shrimp with **Caribbean Mango Tequila Sauce**.
- Combine with cream cheese, almonds and toasted coconut for the perfect tropical cheeseball.
- Enjoy a new twist to your traditional ham. Brush ½ cup of **Caribbean Mango Tequila Sauce** over ham 20 minutes before it is completely cooked. When there are 10 minutes remaining, brush another ½ cup of sauce over-top until the sauce caramelizes.
- Wonderful dipping sauce for chicken fingers, shrimp or egg rolls.
- Place salmon fillet on parchment paper on a cookie sheet. Glaze with **Caribbean Mango Tequila Sauce**, bake at 350°F until flaky (approximately 15 to 18 minutes for 1" thick fillet).
- Pour over a block of warm cream cheese and serve with crackers.

We strive to ensure this information is accurate to the best of our knowledge. Because product formations may change, we recommend that you always read individual labels carefully.

© Sunset Gourmet Food Company Inc.