



# CARIBBEAN MANGO TEQUILA SAUCE

(355 mL bottle)

## Nutrition Facts Valeur nutritive

Per 2 Tbsp. (30 mL)  
pour 2 cuillerée à soupe (30 mL)

Calories 70	% Daily Value*
Fat / Lipides 0 g	0 %
Saturated / Saturés 0 g	0 %
+ Trans / Trans 0 g	0 %
Carbohydrate / Glucides 16 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 15 g	15 %
Protein / Protéines 0 g	
Cholesterol / Cholestérol 0 mg	
Sodium 0 mg	0 %
Potassium 27 mg	0 %
Calcium 2 mg	0 %
Iron / Fer 0 mg	0 %

\*5% or less is a little, 15% or more is a lot  
\*5 % ou moins c'est peu, 15% ou plus c'est beaucoup

GLUTEN FREE • SANS GLUTEN

**INGREDIENTS:** PINEAPPLE JUICE, SUGAR, CRUSHED PINEAPPLE, COCONUT CREAM, APRICOT PUREE, MODIFIED FOOD STARCH, MANGO, LIME JUICE CONCENTRATE, RED CHILI PEPPER FLAKES, TEQUILA, CITRIC ACID

**CONTAINS:** COCONUT

**REFRIGERATE AFTER OPENING**

**INGRÉDIENTS :** JUS D'ANANAS, SUCRE, ANANAS BROYÉS, CRÈME DE NOIX DE COCO, PURÉE D'ABRICOT, AMIDON ALIMENTAIRE MODIFIÉ, MANGUE, CONCENTRÉ DE JUS DE LIME, FLOCONS DE PIMENT CHILI ROUGE, TEQUILA, ACIDE CITRIQUE

**CONTIENT :** NOIX DE COCO

**RÉFRIGÉRER APRÈS OUVERTURE**

## Suggestions for CARIBBEAN MANGO TEQUILA SAUCE



- Excellent brushed on 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 fillets on a cookie sheet lined with parchment paper. 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.