



THAI CHILI ROASTED GARLIC SAUCE

(425 g bottle)

Nutrition Facts Valeur nutritive

Per 2 Tbsp. (35 g)
pour 2 cuillerée à soupe (35 g)

Calories 80	% Daily Value*
Fat / Lipides 0 g	% valeur quotidienne*
Saturated / Saturés 0 g	0 %
+ Trans / Trans 0 g	0 %
Carbohydrate / Glucides 20 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 18 g	18 %
Protein / Protéines 0 g	
Cholesterol / Cholestérol 0 mg	
Sodium 135 mg	6 %
Potassium 25 mg	0 %
Calcium 3 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: SUGAR, CIDER VINEGAR, WATER, ROASTED RED PEPPERS, MODIFIED FOOD STARCH, RED CHILI PEPPER FLAKES, RED BELL PEPPER FLAKES, DRIED ROASTED GARLIC, SALT, XANTHAN GUM, CITRIC ACID

REFRIGERATE AFTER OPENING.

INGRÉDIENTS : SUCRE, VINAIGRE DE CIDRE, EAU, POIVRONS ROUGES GRILLÉS, AMIDON MODIFIÉ D'USAGE ALIMENTAIRE, FLOCONS DE PIMENT CHILI ROUGE, FLOCONS DE POIVRON ROUGE, AIL RÔTI DÉSHYDRATÉ, SEL, GOMME DE XANTHANE, ACIDE CITRIQUE

RÉFRIGÉRER APRÈS OUVERTURE.

Produced in a facility that also processes tree nuts, sesame, milk, eggs, fish, crustaceans, soy, wheat and mustard.

Fabriqué dans une installation qui traite des noix, des graines de sésame, du lait, du œufs, du poisson, des crustacés, du soya, du blé et de la moutarde.

Suggestions for THAI CHILI ROASTED GARLIC SAUCE



- Spread on meat, fish or poultry while baking or grilling.
- Spoon over cream cheese and serve with crackers.
- Thai Chili Mayonnaise: Add 3 tablespoons **Thai Chili Roasted Garlic Sauce** to $\frac{3}{4}$ cup mayonnaise and use as a dip for chicken fingers, shrimp or spring rolls.
- Baked Brie: Heat a Brie wheel in the oven or microwave, spread **Thai Chili Roasted Garlic Sauce** over the baked brie and serve with your favourite crackers.
- Brush over bacon-wrapped cubed chicken breast, secure with a toothpick. Bake at 350°F for 30 minutes or until bacon is crisp and chicken is cooked.
- Thai Caramelized Grilled Pork: Pound 6 boneless pork chops between two sheets of plastic wrap until $\frac{1}{8}$ " thick. Cook $\frac{1}{4}$ cup finely chopped shallots with $\frac{1}{3}$ cup **Thai Chili Roasted Garlic Sauce**, 1 tablespoon fresh lime juice, and 1 tablespoon Asian fish sauce. Heat a lightly oiled pan and cook pork chops until just cooked through. About 1 minute per side. Pour sauce over pork and simmer for a couple of minutes until well coated. Serve with rice or noodles.

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.

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