



# LION

ESTD. 1831



## HOT SAUCES



DIP

INGREDIENT



GLAZE



SAUCE



MARINADE



When customers crave hot food that packs a real punch, Lion delivers. From hot and sizzling to sweetly spicy, we have all the vital ingredients for a fiesta of fiery flavour.

Ideal for marinades, chillis, burritos, curries, sandwich fillings and dips, these searing sauces make it simple to turn up the heat on your menu and satisfy an ever-growing hunger for hot and spicy food.

### HOT CHILLI CON CARNE

#### INGREDIENTS

2 medium onions  
2 cloves garlic  
Olive oil  
1 heaped teaspoon Lion Very Hot Chilli Sauce  
1 heaped teaspoon ground cumin  
1 heaped teaspoon ground cinnamon  
1 x 400g tin of red kidney beans  
2 x 400g tin of chopped tomatoes  
500g quality minced beef  
½ a bunch of fresh coriander  
400g basmati rice

#### HOW TO MAKE IT

1. Peel and finely chop the onions and garlic
2. Heat 2 tablespoons of oil in a large pan, add the chopped veg, Lion Sauce, cumin, cinnamon and a good pinch of sea salt and black pepper, then cook for 7 minutes, or until softened, stirring regularly
3. Drain and add the kidney beans, tip in the tomatoes, then pour in 1 tin's worth of water. Add the minced beef, breaking any larger chunks
4. Pick the coriander leaves and put aside
5. Bring to the boil, then reduce the heat to low and simmer with a lid slightly ajar for 1 hour, or until slightly thickened and reduced, stirring occasionally
6. Serve up with fluffy rice and sprinkle over the reserved coriander



Discover the full range of flavours and more exciting recipes at [www.lionsauces.co.uk](http://www.lionsauces.co.uk)

**AAK**  
Foodservice



### **Piri Piri Hot Sauce - 2.27L**

A classic spicy combination of bird's eye chillis, cayenne pepper, herbs and spices to create a deep, hot flavour.



### **Very Hot Chilli Sauce - 2.27L**

Very hot, really hot, extremely hot - this sauce is made with red hot chilli peppers to add fire to any food.



### **Thai Sweet Chilli Sauce - 2.27L**

Sweet and sticky with a hint of chilli spice for that authentic Thai taste.



### **Lemon & Herb Piri Piri Sauce - 2.27L**

A delicious herby & spicy sauce with a fresh citrus flavour makes this sauce perfect for a variety of dishes! Marinate chicken, glaze seafood, add to stews for extra flavour or simply dip.



## **WORLD FLAVOURS**

**Check out our hot sauces within the World Flavours range, inspired by Middle Eastern, Mexican and Korean flavours.**

A bold combination of seven traditional Baharat spices, this sauce makes a magnificent marinade or glaze for meat, and brings spicy, complex and balanced heat to sauces for use across the menu.



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