



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, chillies, 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



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Original Piri Piri Sauce - 2.27L

A classic spicy combination of bird's eye chillies, 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.



NEW PIRI PIRI RANGE: DARE TO BE BOLD!



Four new products join our best-selling Original Piri Piri. Our new range covers all levels of heat; from Mild and Hot to inspiring flavours like Mango & Lime and our new Lemon & Herb recipe.

Use to marinate chicken, glaze seafood, add to stews for extra flavour or simply dip.

Mango & Lime Piri Piri Sauce - 2.27L

Fruity and sweet with a deep chilli punch, this sauce brings an exotic cocktail of flavour to meat, seafood, vegan protein and vegetables.



Lemon & Herb Piri Piri Hot Sauce - 2.27L

A delicious herby and spicy sauce with a fresh citrus flavour, perfect for a variety of dishes.



Mild Piri Piri Sauce - 2.27L

All the deep, complex, tangy flavour of classic Piri Piri, but with the heat turned down!



Hot Piri Piri Sauce - 2.27L

Bring the temperature up a notch with this spicier take on a classic.



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