

Pepper Sauce/Hot Sauce Glaze



Christmas is around the corner and you're looking for a hot sauce infused turkey, turducken, or chicken. Well look no further. Consider a hot sauce infused glaze from Linton's Kitchen.

What exactly is a glaze?

The Oxford Dictionary defines a glaze as a liquid such as milk or beaten egg used to form a smooth, shiny coating on food.

Wikipedia states that in cooking, a glaze is a glossy, translucent coating applied to the outer surface of a dish by dipping, dripping, or using a brush. Depending on its nature and intended effect, a glaze may be applied before or after cooking. It may be either sweet or savory (in *pâtisserie*, the former is known as *glaçage*); typical glazes include brushed egg whites, some types of icing, and jam (as in *nappage*), and may or may not include butter, sugar, milk, oil, and fruit or fruit juice.

What is a poultry glaze?

A poultry glaze, is a sweet, savoury, or tangy liquid mixture brushed onto any and every type of poultry, for example, chicken, turkey, cornish hen, etc. during or near the end of cooking to create a shiny, flavourful, caramelized crust, adding moisture and depth with ingredients like honey, vinegar, soy, citrus, and spices, contrasting with a sauce which is usually added after.

Finally – what is a hot sauce glaze?

At last, I am getting to the core of this blog. *What is a hot sauce glaze?* A hot sauce glaze is a flexible condiment that merges the sweetness of honey (or sugar) with the heat of chili peppers to produce a shiny, bright, flavourful coating for various foods.

How does a hot sauce glaze work?

The glaze imparts a wealthy layer of flavour to the surface of the meat. The sugars in the glaze cook and brown (or caramelize), creating a beautiful, appealing crust. The hot sauce glaze helps keep the poultry moist, especially when applied during grilling or roasting, often multiple times, to build layers of flavour. Thickens during cooking, becoming sticky, glossy, and caramelized.

Hot sauce glazes can be brushed on a variety of foods towards the end of cooking to allow them to caramelize to sticky perfection.

Also, the various ingredients found in Linton's Kitchen hot sauce acts as a meat tenderizer, in which, makes the meat softer, juicier, and easier to chew.

Uses for a hot sauce glaze

They are excellent for: chicken, turkey, turducken, pork, ham, ribs, salmon, roasted vegetables, pizza, halloumi fries, jalapeño poppers and for many, many more meats.

Simple Hot Sauce Glaze Recipe

- * ½ cup butter (or margarine), melted
- * ½ cup Linton's Kitchen hot sauce
- * ½ cup red serrano pepper powder (for extra heat and flavour) - optional
- * ½ cup honey
- * ¼ cup apple cider vinegar
- * 1 tblsp salt

Instructions:

Combine the honey, hot sauce, apple cider vinegar, butter, red serrano pepper powder, and salt in a small saucepan over medium heat.

Stir the mixture well to combine all ingredients.

Bring to a low boil or simmer for about 2-4 minutes, swirling the pan occasionally until the mixture thickens slightly.

Remove from the heat and let it cool. The glaze will thicken as it cools.

Store the glaze in an airtight glass container at room temperature.

Conclusion

Using Linton's Kitchen pepper sauce as a glaze will offer a flavour bomb and some heat to your food, especially Cranberry Pepper Sauce, to your turkey and poultry in general, especially for Thanksgiving and the Christmas holiday season.



Come, meet the heat!