



GOLD RUSH SAUCE

YIELD: 2 ½ cups

PORTION SIZE: AS DESIRED

PREP TIME: 10 minutes

INGREDIENTS	WEIGHTS/MEASURES	SCALE UP
Texas Pete® Hotter Hot Sauce	1/4 C	
Butter, unsalted	1/4 C	
Garlic, minced	2 Tbsp	
Passionfruit Puree	1 C	
Honey OR Agave Syrup	1 C	

DIRECTIONS

1. Heat Butter in a small saucepan over MEDIUM-LOW heat.
2. Add garlic and lightly sauté, stirring for 2-3 minutes. Remove from heat.
3. In a food-safe container, combine the cooked garlic and butter with the remaining ingredients. Use an immersion blender to emulsify the ingredients together.
4. Using a spatula, transfer to a sanitized container with a lid.
5. Place under refrigeration until ready to use and utilize within 5 days.