



RECIPE BOOK

SEND YOUR
TASTE BUDS
AROUND
THE WORLD





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FOR MORE INFORMATION ON ENCONA SAUCES AND ON HOW TO JOIN
THE ENCONA 'TASTE EXPLORERS' CLUB, VISIT WWW.ENCONAUSAUCES.CO.UK



SEND YOUR TASTE BUDS AROUND THE WORLD

Take your taste buds on a journey they will never forget with Encona Sauces, the chilli sauces and hot pepper sauces range that adds a dash of inspiration to any dining occasion.

Encona Sauces Taste Explorers have travelled the world in search of new and exciting flavours for you to enjoy with your family and friends. In addition to all your Caribbean favourites, you can now enjoy sauces from exotic destinations across the Far East, Asia and the Americas.

Check out the eye-catching new packs at your local supermarket.

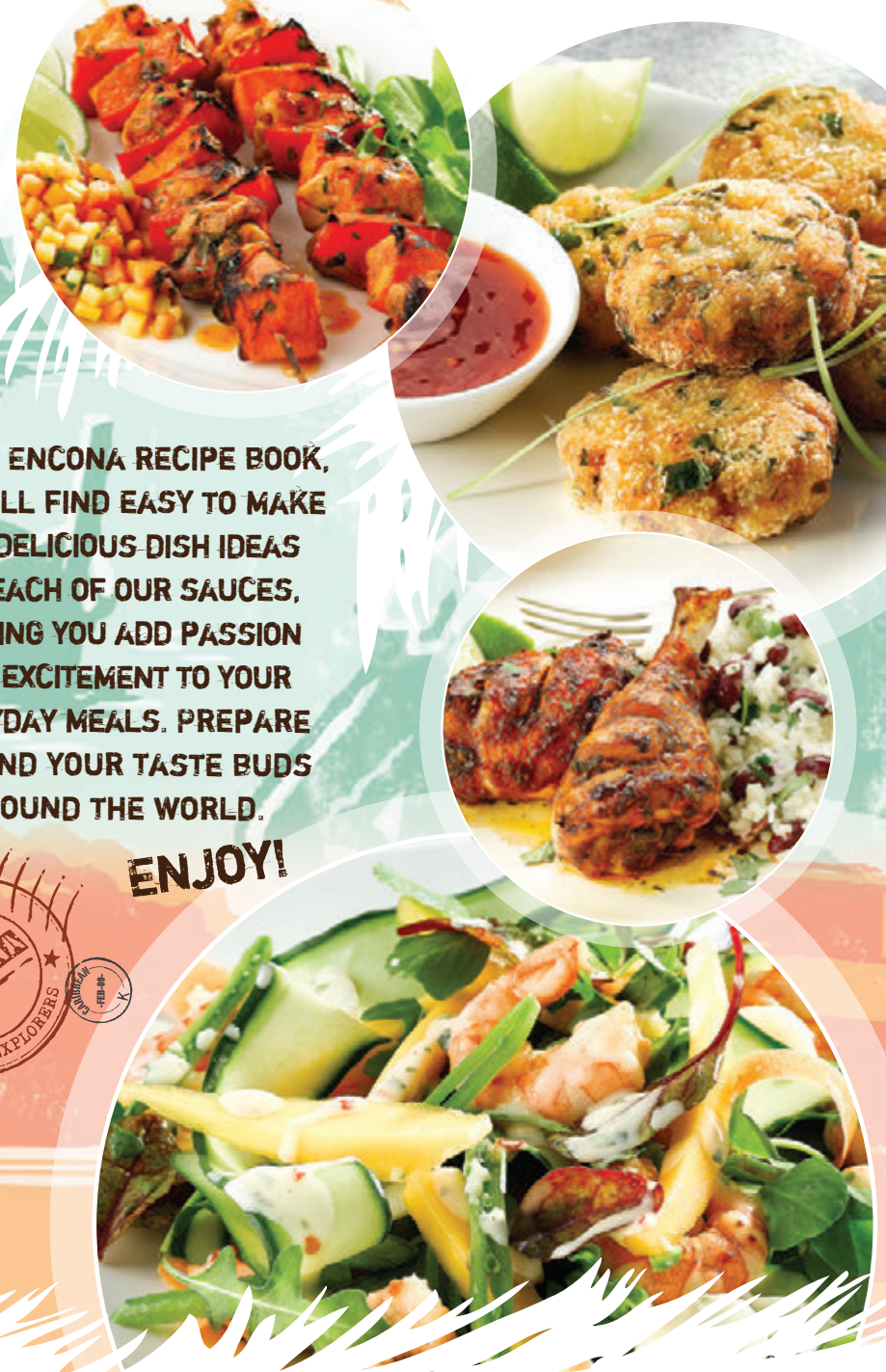
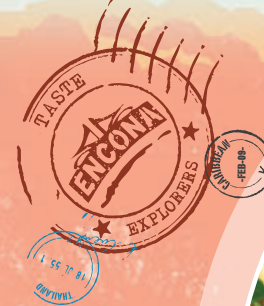
Our best selling range is available in a variety of different pack formats and heat levels to suit both chilli novices and chilli hot-heads alike.

Encona Sauces are wonderfully versatile. The perfect condiment for meat, chicken, fish, seafoods and vegetables, also try drizzled into stir-fries, rice dishes, dips and salad dressings. Great too as a marinade brushed onto food during grilling or barbecuing, stirred into soups and stews or use simply as a delicious, every day table sauce for all your favourite foods.



IN THIS ENCONA RECIPE BOOK, YOU WILL FIND EASY TO MAKE AND DELICIOUS DISH IDEAS FOR EACH OF OUR SAUCES, HELPING YOU ADD PASSION AND EXCITEMENT TO YOUR EVERYDAY MEALS. PREPARE TO SEND YOUR TASTE BUDS AROUND THE WORLD.

ENJOY!



AVAILABLE FROM ALL GOOD SUPERMARKETS AND CONVENIENCE STORES NATIONWIDE.
FIND ENCONA SAUCES IN THE 'TABLE SAUCES' AND 'WORLD FOODS/CARIBBEAN FOODS' AISLES



EXPLORE THE TASTE OF THE CARIBBEAN

ENCONA WEST INDIAN ORIGINAL HOT PEPPER SAUCE

Explore the taste of the Caribbean with Encona West Indian Original Hot Pepper Sauce. Made to the same, classic recipe for over 40 years, using only the very best Scotch Bonnet and Habanero Peppers blended with traditional island spices. The result is a deliciously fiery and fruity flavour for a true taste of the tropics.

Ideal as a cooking ingredient, condiment or spicy seasoning to give a delicious flavour to all meat, fish or vegetables. Great added into soups, stews and stirred into dips for a fiery kick.



Available in 142ml and 220ml glass bottles and 285ml top-down squeeze packs



ENCONA SPICY CARIBBEAN VEGETABLE SOUP

A wholesome and comforting, hot and spicy soup. Deliciously creamy with a fresh, zingy flavour for a true taste of the tropics.

Preparation time: 25 minutes

Cooking time: 30-40 minutes

Serves 4

Shopping list:

- 2 onions, roughly chopped
- 2 tbsp olive oil
- 2 sweet potatoes, peeled and cubed
- 250g cooked black eye beans
- 3 celery sticks plus leaves, chopped
- 1 carrot, peeled and finely chopped
- 2 sprigs of fresh thyme
- 3 bay leaves
- 250g of tinned chopped tomatoes
- 500ml vegetable stock, from concentrate
- 250ml coconut milk
- 2 tbsp Encona West Indian Original Hot Pepper Sauce

How to do it:

- 1) In a large saucepan, fry the onion, carrot, celery and thyme for 3-4 minutes over a medium heat until they begin to soften.
- 2) Add the sweet potato, tinned tomatoes, coconut milk, vegetable stock and bay leaves. Bring to a steady simmer and cook for 20 minutes, stirring occasionally.
- 3) After 20 minutes, add the black eye beans and season the soup with the Encona West Indian Original Hot Pepper Sauce. Continue cooking for a further 10 minutes and then serve. Enjoy!



serving suggestion



EXPLORE THE TASTE OF THE CARIBBEAN

ENCONA WEST INDIAN SMOOTH PAPAYA HOT PEPPER SAUCE

Explore the taste of the Caribbean with Encona West Indian Smooth Papaya Hot Pepper Sauce. Made to the same, classic recipe for over 40 years, the combination of our Hot Pepper Sauce blend of Scotch Bonnet and Habanero Peppers with fragrant Papaya gives a deliciously smooth and fruity flavour for a true taste of the tropics.

Ideal as a cooking ingredient, condiment or spicy seasoning to give a delicious flavour to all meat, chicken, fish or vegetables. A great addition in soups, stews and stirred into dips for a fiery kick.



Available in 142ml glass bottles

ENCONA HOT AND FRUITY CARIBBEAN SKEWERS

A delicious summer dish which works just as well with lamb or pork. The fresh, fruity salsa perfectly complements the spicy skewers, yet be warned, it is still fiery hot!

Preparation time: 25 minutes

Cooking time: 15 minutes

Serves 4

Shopping list:

For the kebab:

- 6 chicken thighs, cut into 2.5cm pieces
- 2 red peppers cut into 2.5cm pieces
- 1 large sweet potato, peeled and boiled for 5 minutes, cooled, and cut into 2.5cm pieces.
- 8 wooden skewers, soaked in water for 10 minutes
- 5 tbsp Encona West Indian Smooth Papaya Hot Pepper Sauce
- 1 tbsp honey
- 1 tbsp coriander, chopped

For the fruity salsa:

- 1 mango, cut into small cubes
- 1 papaya, cut into small cubes
- 1/2 tbsp Encona West Indian Smooth Papaya Hot Pepper Sauce
- 1 tsp chopped, fresh coriander
- 1/4 cucumber, peeled and cut into small cubes (not the core)

How to do it:

- 1) Pre-heat the barbecue or grill for 5 minutes on full heat.
- 2) Thread the chicken onto the wooden skewers alternately with the sweet potato and the red peppers. Place the kebabs to one side.
- 3) Mix the Encona West Indian Smooth Papaya Hot Pepper Sauce with the honey and coriander and brush all over the kebabs.
- 4) Cook on the barbecue or grill for around 15 minutes, turning occasionally and brushing with any remaining marinade.
- 5) Meanwhile, to make the fruity salsa simply place all of the ingredients into a small bowl and combine.
- 6) Serve the fruity salsa with the kebabs. Enjoy!



Serving suggestion



EXPLORE THE TASTE OF THE CARIBBEAN

ENCONA BARBADOS CREOLE PEPPER SAUCE

Explore the taste of the Caribbean with Encona Barbados Creole Pepper Sauce. Made to a traditional recipe from the island of Barbados, our unique blend of Scotch Bonnet and Habanero Peppers, spices and mustard gives this sauce its distinctive colour and delicious, tangy flavour for a true taste of the tropics.

The perfect condiment for meat, chicken, fish and vegetables and a delicious cooking ingredient for creole-inspired dishes. Great in sandwiches and hot dogs or just use simply as an everyday spicy table sauce.



Available in 142ml glass bottles

ENCONA CREOLE PORK CHOP WITH SPICY MASH

A tropical twist on a British classic. Try experimenting by using different vegetables into the spicy mash such as carrot or parsnip. Delicious!

Preparation time: 20 minutes

Cooking time: 20 minutes

Serves 4

Shopping list:

- 4 large pork chops, on the bone
- 6 tbsp Encona Barbados Creole Pepper Sauce
- 1 tsp fresh sage, chopped
- 1 tsp fresh thyme, chopped
- 2 large sweet potatoes, peeled and roughly chopped
- 3 Maris Piper potatoes, peeled and roughly chopped
- 100g butter
- 100ml double cream
- 1 tbsp chopped parsley

How to do it:

- 1) Marinade the pork by mixing 4 tbsp of the Encona Barbados Creole Pepper Sauce with the fresh thyme and sage and then brush all over both sides of the pork.

- 2) Meanwhile, cook the potatoes and the sweet potatoes in a large pan of salted water until tender. Drain and leave to stand for 2 minutes.

- 3) In a small microwavable bowl, heat the cream and butter and mash into the potatoes along with 2 tbsp of the Encona Barbados Creole Pepper Sauce and the chopped parsley, and cover until you are ready to serve.

- 4) Cook the pork either on the barbecue or under the grill for 12-15 minutes, until the juices run clear, turning half way through cooking. Serve with the spicy mash. Enjoy!



Serving suggestion



EXPLORE THE TASTE OF THE CARIBBEAN

ENCONA JAMAICAN JERK BBQ SAUCE

Explore the taste of the Caribbean with Encona Jamaican Jerk BBQ Sauce. Our new and improved recipe has been specially blended to capture all the great tastes of Jamaica's traditional Jerk Seasoning in a ready to use sauce. The unique combination of aromatic spices and chillies gives a mild, spicy flavour which is great with all your favourite foods.

The perfect marinade and delicious brushed onto meat, chicken, fish and vegetables during grilling or barbecuing. Great as a table sauce with all your favourite foods to enjoy that tasty jerk kick - everyday!



Available in 142ml and 220ml glass bottles

ENCONA JAMAICAN JERK CHICKEN WITH RICE AND PEAS

A true Jamaican favourite which you can now prepare without the fuss! Deliciously aromatic and spiced, this recipe works great with pork too. Enjoy!

Preparation time: 30 minutes, plus marinating time

Cooking time: 30 minutes

Serves 4

Shopping list:

- 4 chicken thighs and 4 chicken drumsticks
- 1 bottle of 142ml Encona Jamaican Jerk BBQ Sauce
- 1 tbsp parsley, chopped

For the rice:

- 200g long grain rice, soaked for 10 minutes then rinsed and drained
- 1 onion, finely chopped
- 400ml coconut milk
- 300ml chicken stock
- 1 tin of red kidney beans, rinsed and drained
- 3 bay leaves
- 1 lemon grass stalk, root slightly crushed
- Salt and milled black pepper

How to do it:

- 1) Wash and dry the chicken pieces. Make 3-4 slashes across the skin-side of the chicken about 1cm deep. Place the chicken into a bowl and pour over the Encona Jamaican Jerk BBQ Sauce, chopped parsley and mix well.

- 2) Cover the chicken with cling-film and ideally leave to marinate overnight in the fridge or for a minimum of 2 hours.
- 3) Cook the chicken over a medium heated barbecue or under a grill for 25-30 minutes, turning occasionally and brushing with any left over marinade.
- 4) Meanwhile, to make the rice, add the onion, coconut milk, chicken stock, bay leaves and lemon grass to a medium saucepan and bring to a simmer. Add the rice and simmer for 15 minutes, stirring occasionally.
- 5) After 15 minutes, add the red kidney beans, parsley and season with salt and pepper. When the rice has softened, transfer to a serving bowl and serve with the Jerk chicken. Enjoy!



Serving suggestion



EXPLORE THE TASTE OF ASIA

ENCONA INDIAN SWEET MANGO CHILLI SAUCE

Explore the taste of Asia with Encona Indian Sweet Mango Chilli Sauce. Made using an exotic combination of mango pulp and passion fruit, blended with Habanero Peppers for a mild, sweet flavour which is deliciously fragrant and fruity. A wonderfully versatile sauce for adding a fresh, chilli kick to all your favourite Eastern and Western foods.

The perfect dipping sauce for Asian appetisers and seafood. Great as a marinade for grilled fish, drizzled into stir-fries and salad dressings or use simply as a delicious, everyday table sauce for all your favourite foods.



Available in 142ml and 220ml glass bottles

ENCONA ASIAN PRAWN AND MANGO SALAD

A fresh tasting, cooling salad which is deliciously fragrant and fruity. A wonderful, light summer dish, which is great served with chicken, fish or vegetables.

Preparation time: 20 minutes

Cooking time: 5 minutes

Serves 2

Shopping list:

- 200g peeled king prawns, raw
- 1 garlic clove, sliced
- 1 tbsp olive oil

For the salad:

- 1/2 cucumber, peeled lengthways (not the core)
- 1 carrot, peeled lengthways
- 6 water chestnuts, thinly sliced
- 1/2 mango, cut into strips
- 2 handfuls of rocket leaves, pea shoots, Swiss chard
- 50g raw sugar snap peas, shredded
- 1 small handful of mint leaves, torn

For the dressing:

- 2 tbsp Encona Indian Sweet Mango Chilli Sauce
- 2 tbsp natural yoghurt
- 1 tsp coriander, chopped
- 2 tbsp water

How to do it:

- 1) In a large bowl, add all the salad and vegetables and mix well. Leave to one side.
- 2) Heat the olive oil in a frying pan.
- 3) Cook the prawns for 3-4 minutes with the garlic and then transfer to the salad.
- 4) Finally mix the yoghurt with the Encona Indian Sweet Mango Chilli Sauce, water and coriander, drizzle over the salad, give everything one last toss and serve. Enjoy!



Serving suggestion



EXPLORE THE TASTE OF THE FAR EAST

ENCONA THAI SWEET CHILLI SAUCE

Explore the taste of the Far-East with Encona Thai Sweet Chilli Sauce. Made to a classic Thai recipe, this universal favourite combines an authentic blend of chillies, garlic and lime juice. A delicious, spicy sauce with a sweet chilli flavour, it is a great addition to all your favourite Eastern and Western foods.

The perfect dipping sauce with spring rolls, sea food, Oriental crackers and all your favourite appetisers. Great as a condiment with meat, chicken, fish and vegetables. Try drizzled into stir-fries, salad dressings, dips or use simply as a delicious table sauce.



Available in 142ml and 220ml glass bottles and 285ml top-down squeeze packs



ENCONA THAI SWEET CHILLI CRABCAKES

Fragrant and tangy, these chilli crabcakes are absolutely delicious. Be sure to cook up several batches as these will undoubtedly prove very popular amongst family and friends!

Preparation time: 20 minutes

Cooking time: 4-5 minutes

Makes 8 cakes

Shopping list:

- 2 120g tins of white crab meat, drained
- 1 80g tin of brown crab meat, drained
- 1 tbsp corn flour
- 100g fine breadcrumbs
- 1 egg white, lightly whisked
- 5 tbsp Encona Thai Sweet Chilli Sauce
- Juice of 1 lime
- 2 spring onions, finely chopped
- 1 tbsp coriander, finely chopped
- Salt and milled black pepper

Note: You will need a heavy based frying pan with approximately 1cm of groundnut oil for cooking the fish cakes.

How to do it:

- 1) In a large bowl, lightly break up the crab with a fork. Stir in the corn flour and breadcrumbs. Season with the salt and milled black pepper.
- 2) Add the coriander, spring onions, lime juice, egg white and

Encona Thai Sweet Chilli Sauce and combine all the ingredients together, trying not to break the crab up too much.

- 3) Divide the mixture into eight equal parts and shape into small patties.
- 4) Dust a tray or plate with a little corn flour and place the crabcakes on.
- 5) Chill the crabcakes in the fridge for 15 minutes to allow them to set slightly.
- 6) Gently heat the groundnut oil over a low to medium heat and cook the crabcakes for 4-5 minutes, turning occasionally until golden and crisp.
- 7) Drain the crabcakes on kitchen roll and serve whilst hot with a dipping bowl of Encona Thai Sweet Chilli Sauce, lime wedges and fresh coriander. Enjoy!



Serving suggestion



EXPLORE THE TASTE OF THE FAR EAST

ENCONA THAI CHILLI AND GARLIC SAUCE

Explore the taste of the Far-East with Encona Thai Chilli and Garlic Sauce. Inspired by the classic, hot sauce recipe made famous in the seaside town of Sriracha, Thailand. Made using a special blend of chillies and aromatic garlic, this rich and savoury sauce has a warm, spicy kick which makes it a delicious addition to any dish.

The perfect dipping sauce for seafood, it is equally great as a condiment with meat, chicken, fish and vegetables or use simply as a delicious, everyday table sauce for all your favourite foods.



Available in 142ml and 220ml glass bottles

ENCONA THAI CHILLI GARLIC CHICKEN AND NOODLES

This aromatic and savoury noodle recipe is a spicy combination of rich flavours and exciting textures. Delicious on its own or as an accompaniment to meat and fish dishes.

Preparation time: 25 minutes

Cooking time: 30 minutes

Serves 4

Shopping list:

- 4 200g lean chicken breasts
- 4 tbsp Encona Thai Chilli and Garlic Sauce
- 1 tbsp coriander, chopped
- 140g rice noodles or udon noodles
- 1 carrot, coarsely shredded
- 3 spring onions, thinly sliced
- 1 red pepper, finely shredded
- 100g bean sprouts
- 100g chopped roasted peanuts (optional)
- 1 small handful of torn basil & mint leaves

For the dressing:

- 4 tbsp rice wine vinegar
- 3/4 tbsp caster sugar
- 1 tbsp fish sauce
- 1 tbsp light soy sauce
- 1 tsp sesame oil

How to do it:

- 1) Pre-heat your grill to 3/4 heat and line a grill tray with tinfoil.

Note: this recipe contains nuts. If you have a nut allergy please omit the nuts from the recipe.

- 2) Place the Encona Thai Chilli and Garlic Sauce into a bowl, stir in the coriander, then add the chicken. Mix well and place onto the grill tray and cook for 10-12 minutes, turning half way through and brushing any left over sauce over the chicken.
- 3) Soak the noodles in boiling water for 6-7 minutes (uncovered) then drain.
- 4) Whisk together the rice wine vinegar, caster sugar, fish sauce, light soy sauce and sesame oil until the caster sugar has dissolved.
- 5) Now add the warm noodles, carrot, spring onions, red pepper, bean sprouts and herbs, tossing well to combine, then divide equally between four serving plates.
- 6) Slice the chicken and arrange over the noodles. Finish with a scattering of peanuts. (optional) Enjoy!



Serving suggestion



EXPLORE THE TASTE OF THE FAR EAST

ENCONA THAI CHILLI AND GINGER SAUCE

Explore the taste of the Far-East with Encona Thai Chilli and Ginger Sauce. Made to a classic Thai recipe blending chillies and tangy lime juice, the added extra of fragrant, Asian root ginger provides a zesty kick which perfectly complements the sauce's sweet chilli flavour and is great with all your favourite foods.

A superb dipping sauce for all your favourite appetisers, cold meats and seafood. Great drizzled into stir fries, salad dressings, rice dishes or use simply as a delicious, everyday table sauce for all your favourite foods.



Available in 142ml and 220ml glass bottles

ENCONA THAI STYLE PRAWN AND RICE SALAD

A tangy and crunchy Oriental salad which is a true medley of flavour! A perfect side dish for meat and fish or serve as its own delicious starter course.

Preparation time: 30 minutes

Cooking time: 15 minutes

Serves 4

Shopping list:

- 300g cooked Jasmine rice, chilled
- 250g cooked king prawns
- 200g cooked baby prawns
- 1 head of oriental cabbage, finely shredded
- 1 red pepper, finely shredded
- 2 carrots, coarsely grated
- 3 spring onions, finely shredded
- 5 radishes, thinly sliced
- 1 handful of bean sprouts
- 2 hard boiled eggs, sliced into quarters
- 1 small handful of chopped basil, coriander and mint

For the dressing:

- 2 tbsp Encona Thai Chilli and Ginger Sauce
- 2 tbsp lime juice
- 2 tbsp groundnut oil
- 1 tbsp fish sauce
- 3/4 tbsp sugar
- 1 garlic clove, crushed

How to do it:

- 1) In a large serving bowl, whisk all the dressing ingredients together.
- 2) Add the prawns, oriental cabbage, red pepper and carrot to the dressing.
- 3) Give the salad a good mix before adding the radish, spring onions, bean sprouts, Jasmine rice and herbs.
- 4) Finish the salad by adding the sliced egg, some more of the dressing if desired and serve. Enjoy!



Serving suggestion



EXPLORE THE TASTE OF THE AMERICAS

ENCONA LOUISIANA CAJUN HOT SAUCE

Explore a taste of the Americas with Encona Louisiana Cajun Hot Sauce. Made to a traditional Cajun recipe, using a unique blend of Cayenne Peppers and spices for a smooth, tangy taste. This classic hot sauce is great for adding a delicious, fiery kick to all your everyday, favourite foods.

The perfect condiment for meat, chicken, fish and vegetables. Delicious with seafood, splashed into soups and pasta sauces, with pizza, eggs and even added to cocktails. Great as a fiery table sauce for all your favourite foods.



Available in 142ml glass bottles

ENCONA HOT AND SPICY CAJUN CHICKEN WINGS

Perfect for entertaining, these spicy chicken wings are deliciously fiery and fruity. Served with tangy corn cobs and a cooling sour cream dip, this dish is a winner everytime!

Preparation time: 10 minutes

Cooking time: 20 minutes

Serves 6

Shopping list:

- 1.5kg chicken wings, washed and dried
- 1 bottle of Encona Louisiana Cajun Hot Sauce
- 2 tbsp brown sugar
- 1 tbsp honey
- 1 tbsp coriander, chopped
- 4 corn cobs, cut into thirds
- 100g butter, softened but not melted

For the dipping sauce:

- 200ml tub of sour cream
- 1 tbsp Encona Louisiana Cajun Hot Sauce
- Juice of 1 lime
- 5 mint leaves, finely chopped

How to do it:

- 1) Pre-heat the oven to 190°C/gas mark 5
- 2) Place the chicken wings into a bowl, pour over 3/4 of the Encona Louisiana Cajun Hot Sauce.
- 3) Add the brown sugar, honey and coriander.

- 4) Mix so all the wings are coated in the sauce then transfer to a roasting tin and cook for 20 minutes, turning occasionally.
- 5) Meanwhile, cook the corn cobs in a pan of boiling water for 10 minutes.
- 6) Make some spicy butter for the corn cobs by mixing the butter with one tbsp of the remaining Encona Louisiana Cajun Hot Sauce.
- 7) To make the dipping sauce for the wings, mix the sour cream with one tbsp of the Encona Louisiana Cajun Hot Sauce, lime juice, chopped mint and stir loosely.
- 8) Serve the spicy chicken wings piled up with side bowls of the dipping sauce and corn cobs. Enjoy!



Serving suggestion



EXPLORE THE TASTE OF THE AMERICAS

ENCONA TEXAN CHILLI BBQ SAUCE

Explore a taste of the Americas with Encona Texan Chilli BBQ Sauce. Made to an authentic Texan recipe using a special blend of chillies, herbs and spices for a subtle, smokey flavour and warm chilli kick. This rich and savoury sauce is a must have addition for all your everyday, favourite foods.

The perfect sauce for spicing up everyday burgers, sausages, chips, sandwiches and dips. Great as a marinade brushed onto chicken or steak during grilling or barbecuing or use simply as a delicious table sauce for all your favourite foods.



Available in 285ml top-down squeeze packs

ENCONA TEXAN CHILLI BBQ STEAK SANDWICH

The best ever steak sandwich recipe (well, we think so anyway!). While just as delicious grilled, try barbecuing the Encona marinated steak for that added rich, smokey flavour.

Preparation time: 20 minutes

Cooking time: 5-10 minutes

Serves 2

Shopping list:

- 4 sirloin steaks, approximately 1cm thick
- 3 tbsp Encona Texan Chilli BBQ Sauce
- 2 ciabatta rolls, sliced in half lengthways
- 1 beef tomato, sliced
- 2 shallots, finely chopped
- 3 large gherkins, finely chopped
- 1 tsp chopped chives
- 2 baby gem lettuce, roughly torn
- 2 tbsp mayonnaise
- 4 slices of Monterey Jack cheese (optional)
- Salt and milled black pepper

How to do it:

- 1) Pre-heat the barbecue or grill.
- 2) Place the steaks onto a small plate, season with salt and pepper, then brush both sides with Encona Texan Chilli BBQ Sauce and set aside.

- 3) To make the relish, mix the shallots, gherkin and chives in a bowl and leave to one side.

- 4) Meanwhile, for the chilli BBQ mayonnaise, mix 1 tbsp of Encona Texan Chilli BBQ Sauce with 2 tbsp of mayonnaise.

- 5) To make the sandwich, cook the steak on the hottest part of the barbecue or grill for 1-2 minutes either side. If you want to add cheese, place on the steak once you have turned it.

- 6) Whilst the steaks are cooking, toast the ciabatta slices.

- 7) Place the lettuce on the base of the toasted ciabatta, followed by the sliced tomato and then the steak (2 steaks per ciabatta). Spoon over the relish and spread over a spoonful of the chilli BBQ mayonnaise. Enjoy!



Serving suggestion



EXPLORE THE TASTE OF THE AMERICAS

ENCONA AMERICAN CHILLI KETCHUP

Explore a taste of the Americas with Encona American Chilli Ketchup. Made using a special blend of rich tomato sauce and chilli which makes for a tasty sauce with a delicious, spicy kick. A versatile ketchup for every occasion, the chilli heat is mild enough for the whole family to enjoy.

A family favourite. The perfect sauce for spicing up burgers, sausages and chips. Great with grilled or barbecued meat, chicken or fish and as a tangy dipping sauce, or use simply as a delicious table sauce with all your favourite foods.



Available in 285ml top-down squeeze packs

ENCONA SPICY POTATO WEDGES WITH CHILLI KETCHUP

These delicious wedges, served with our tangy Chilli Ketchup, are a match made in heaven! Be quick, because when they taste this good, they won't be around for long!

Preparation time: 20 minutes

Cooking time: 30 minutes

Serves 4

Shopping list:

- 1kg Maris Piper potatoes, cut into chunky wedges
- 2 tbsp plain flour
- 1/2 tsp chilli flakes
- 1/2 tsp ground coriander
- 1/2 tsp ground cumin
- 1/2 tsp dried thyme
- 1 tbsp fresh coriander, finely chopped
- 100ml olive oil
- Sprinkling of sea salt
- Encona American Chilli Ketchup

How to do it:

- 1) Pre-heat the oven to 200°C/gas mark 6.
- 2) Cook the potatoes in a pan of boiling water for 5 minutes and drain.

- 3) Place the flour, chilli flakes, coriander, cumin and thyme into a large bowl, season with the sea salt and mix well.
- 4) Brush a baking tray with the olive oil and whilst the wedges are still hot, toss lightly in the seasoned flour.
- 5) Transfer the wedges to the greased baking tray and cook for approximately 20-25 minutes, turning occasionally until golden and crisp.
- 6) When the wedges are ready, sprinkle over the fresh coriander, sea salt and serve with Encona American Chilli Ketchup. Enjoy!





THIS WAY UP

**FOR MORE INFORMATION ON ENCONA SAUCES
AND TO JOIN THE ENCONA 'TASTE EXPLORERS' CLUB, VISIT**

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