



## Rubin's Hot Sauce Recipes

### Rubin's Chili

#### Ingredients:

- 1 pack of Cincinnati Chili mix (available on Amazon)
- 1 16 oz can tomato paste
- 1 small onion
- 1 green pepper
- 3 cloves garlic
- 2oz Rubin's Bourbon Infused Hot Sauce (4oz for more heat)
- 2 TBS olive oil
- 8 oz water
- 1lb ground beef (substitute with ground turkey or chicken)

Step 1) mince garlic, pepper and onion

Step 2) sauté in olive oil in sauce pan

Step 3) add in ground meat and brown for a few minutes

Step 4) add tomato paste, hot sauce, water and contents of chili packet

Step 5) stir and heat to a simmer. Cover and let cook at low heat for 60 minutes stirring

Occasionally

- Substitute Cincinnati Chili seasoning with any other of your favorite chili mix.
- To make chili cheese omelet, add chili to omelet while eggs are cooking. Add cheese and avocado as a topping with a few dabs of Rubin's Original Hot Sauce (Green label)

\* As an option add a can of navy beans to add fiber and taste \* Serves 4-6

## Rubin's Wings

Ingredients:

4 Tbs butter

Juice from 1 lemon fresh squeezed

8 oz **Rubin's Spicy Barbecue Sauce** 2oz apple cider vinegar

2 TBS Dry Buffalo Seasoning

2 TBS all-purpose flour

Blend vinegar, lemon juice and spicy barbecue sauce in blend. Melt butter and add all ingredients. Simmer for 10 minutes.

Pre cook wings in oven for 20 minutes on broil. Throw wings on grill and baste with sauce 5 minutes on each side medium heat. Finish off the wings by placing in bowl with lid, add the rest of the sauce and shake to cover wings.

- Serve with blue cheese or ranch and celery stalks.
- To add heat, sprinkle a dash of Rubin's Inferno Hot Sauce over wings before serving

## **Matt's Ceviche with Rubin's Hot Sauce**

### Ingredients:

1 lb very fresh fish (mahi mahi, snapper, grouper etc – also works with scallops, shrimp or squid, just allow slightly more time to cure)

1 bunch spring onion

1 large tomato

2 fresh limes

1tsp Rubin's Hot Sauce (more or less, to taste) Sea Salt

Cracked black pepper

- Dice seafood into ~1/2" cubes, place into a bowl
- Juice two limes on top of fresh seafood
- Finely chop spring onions (including the bulb, but not the roots), add to the seafood
- Chop tomato into similar sized chunks as seafood, add to the bowl
- Add Rubin's Hot Sauce
- Stir contents of bowl thoroughly to ensure citrus has made contact with all surfaces of the mix
- Cover and let stand for ~1 hour, stirring or shaking occasionally
- Ceviche is done curing when seafood is opaque and has a "cooked" look to it
- Salt and pepper to taste
- Serve chilled with Tortilla Chips

## **Amanda's Spicy Spaghetti Squash with Rubin's Hot Sauce**

### Ingredients:

1 Spaghetti squash  
1 pound ground turkey  
1 can diced tomatoes  
1 T adobo  
Salt and pepper to taste 1 1/2 t Rubins hot sauce 1/2 cup  
mozzarella cheese

Preheat oven to 350  
Cut the spaghetti squash lengthwise  
Scoop out seeds  
Place cut side down on a baking dish, cook for 45 minutes  
On the stovetop, brown ground turkey, seasoning with adobo,  
salt and pepper Mix in 1 can diced tomatoes and Rubin's hot  
sauce

Take spaghetti squash out of oven  
Using 2 forks, fluff insides of squash to look like spaghetti, Add  
turkey mixture into squash  
Put mozzarella on top  
Put back in oven for 15 minutes

Serves 2 per squash