

# Devil Sauce

This is an **English**<sup>1</sup> zingy sauce with **FAIRTRADE** extras.

It is a sort of European version of **Jerk**<sup>2</sup>.

## Ingredients

- 10 ml french mustard
- 60 ml Geo **FAIRTRADE** mango chutney
- 30 ml Worcestershire sauce
- 5 ml **FAIRTRADE** Tropical Forest Honey
- 5 ml tabasco sauce
- 1 **FAIRTRADE** lemon
- salt & fresh **FAIRTRADE** ground black pepper

For an even spicier hit, add a teaspoon of Swazi Fire. That's hot.

## Note:

The flavours develop if this sauce is left in the fridge overnight.

## Method

### Preparation

Juice the lemon and discard the peel.

### Assembly

Mix all of the ingredients together adding salt and pepper as required.

### To use

Use as a marinade for cold meats.

Use as a condiment when tanginess is required.

### Variation

For a spicier hit, change half of the Geo Mango Chutney into Swazi Kitchen Lime Pickles.

<sup>1</sup><http://www.fairtradecookbook.org.uk/countries/england.htm>

<sup>2</sup><http://www.fairtradecookbook.org.uk/recipes/jerk.htm>