

SUPC 7309474 • 2/32 OZ

Hot Pepper Peach Sauce

This versatile sauce balances a blend of sweet diced peaches with a kick of crushed cayenne peppers. This ready-to-use sauce can be utilized across the menu, elevating dishes from appetizers to desserts.

CUTTING
EDGE
SOLUTIONS

WHY WE LOVE IT

- **Labor Saver:** Comes fully prepared and ready to serve.
- **Cross-Utilization:** A versatile addition to your menu, allowing for a wide range of culinary possibilities, from appetizers to desserts.
- **Bold Flavor:** Made with chunks of juicy peaches and crushed cayenne peppers for a well-balanced sweet and spicy flavor.
- **Consistently Consistent:** Provides consistent quality and taste, ensuring customer satisfaction with every order.



St. Louis-Style Ribs Glazed with Hot Pepper Peach Sauce

Coat St. Louis-style ribs in layer upon layer of trendy hot pepper peach sauce, creating a sticky-sweet glaze that locks in moisture and packs a craveable punch of heat.

Sysco
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APPLICATIONS

- Great as a glaze for grilled pork chops, ham, or pork tenderloin
- Use as a condiment for charcuterie and cheese boards
- Pour over ice cream or other dessert offerings



FUN FACT

Datassential calls out **sweet and savory** combinations as a **mega trend** that continues to grow across menus. (Datassential Spicy Flavors Report 2.2024)

Hot Pepper Peach Wings

Elevate crispy wings with the sweet heat of hot pepper peach sauce. Slather it on for a bold twist or serve as a dip for fries and sides.



For the full recipes, visit [SyscoFoodie.com](https://www.SyscoFoodie.com)