

# Smoky Bourbon Coffee Scorpion Hot Sauce

A bold and fiery hot sauce blending smoky apple bacon, rich dark roast coffee, and the intense heat of scorpion peppers, balanced with sweet strawberries and maple syrup. This sauce delivers layers of complex flavors perfect for adventurous palates.


**30 min**

Total time

**Medium**

Difficulty

**180**

kcal / serving

## Ingredients

- 1 small ripe tomato, chopped
- 2 strips apple smoked bacon, chopped
- 2 tbsp maple syrup
- 1/2 cup brewed dark roast coffee
- 1 tbsp balsamic vinegar
- 1/4 red onion, chopped
- 2 garlic cloves, minced
- 1 tbsp red wine vinegar
- 1/4 cup apple juice
- 4 strawberries, hulled and chopped
- 1/4 tsp bourbon flavoring
- 1 small scorpion pepper, seeded and chopped (handle with gloves!)
- Salt to taste

## Steps

- 1** In a small skillet, cook the chopped bacon over medium heat until crispy. Remove and set aside, reserving bacon fat.
- 2** In the same skillet with bacon fat, sauté red onion and garlic until softened.
- 3** Add chopped tomato, strawberries, and scorpion pepper; cook 3-4 minutes until softened.
- 4** Transfer cooked mixture to a blender. Add maple syrup, dark roast coffee, balsamic vinegar, red wine vinegar, apple juice, bourbon flavoring, and crispy bacon.
- 5** Blend on high until smooth. Taste and season with salt as needed.
- 6** Pour sauce into a small saucepan and simmer on low for 10 minutes to meld flavors, stirring occasionally.
- 7** Let cool slightly before storing in a sterilized jar. Refrigerate and use within two weeks.