THE FLAVOR THAT KICKS YOU IN THE MOUTH"

This tropical Jerk Sauce is a secret blend of spices and habanero peppers rounded out with a generous kick of rum. Not just a marinade: try it on a Cuban style sandwich, splash it on a slice of pizza, or use it as your favorite table or hot sauce! It's as versatile as your imagination, possibly hotter!

AUTHENTIC IAMAICAN IERK BBQ:

Liberally marinate chicken, pork or tofu (2+ hrs) or seafood (1 hr), turning halfway through.

Grill over med-high coals until done or throw it in your slow cooker.

MORE RECIPES & SECRET INFO: SECRETA ARDVARK.COM

DON'T RE A JERK

PLEASE RECYCLE SECRET AARDVARK TRADING CO° LLC OREGON CITY, OR 97045 MADE IN THE USA. DRUNKEN JERK **IAMAICAN MARINADE**

Calories

Nutrition Facts

8 servings per container

Serving size 2 tablespoons (32g)

Amount per serving

% Daily Value*
1%
24%
0%

Protein 1a

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, total sugars. added sugars, vitamin D. calcium, iron and notassium

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients:Organic Apple Cider Vinegar, Water, Onions, Rum, Wheat, Sovbeans, Habanero Peppers, Salt, Garlic, Canola Oil, Spices, Organic Cane Sugar

REFRIGERATE AFTER OPENING



SHAKE WELL

NET 8 FL OZ (236ml)