

Scoville Chili Cuisine

Spicy Food for Hard Tongues

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Spicy Tex-Mex Wraps with Ground Beef & Olives



Servings: Makes about 4 wraps

Ingredients

- 400 g (14 oz) ground beef
- 1 can chopped tomatoes (about 400 g / 14 oz)
- 1 large onion, diced
- 1 can kidney beans, drained (about 240 g / 8.5 oz)
- 1–2 jalapeños, thinly sliced (adjust to taste)

- 100 g (3.5 oz) pitted olives, roughly chopped (green, black, or a mix)
- 1–2 tbsp olive oil
- Salt and pepper, to taste
- 1 tsp paprika (sweet or smoked)
- ½ tsp ground cumin (optional, for an extra Tex-Mex flavor)
- 4 large flour tortillas

Optional for wrapping:

- Fresh lettuce leaves (e.g. romaine)
- 100 g (3.5 oz) feta cheese, crumbled

Instructions

1. Prepare the filling

- Heat the olive oil in a large frying pan over medium heat.
- o Add the onions and sauté until softened and translucent.
- Add the ground beef and cook, breaking it up with a spatula, until browned and crumbly.

2. Add seasoning & vegetables

- Stir in the paprika, cumin, salt, and pepper.
- Mix in the jalapeños, chopped olives, and kidney beans.
- Cook briefly to let the flavors blend.

3. Simmer the sauce

- Pour in the chopped tomatoes.
- Let the mixture simmer over medium heat for about 10–15 minutes, until the sauce thickens slightly.

4. Warm the tortillas

- Heat the tortillas briefly in a dry frying pan or wrap them in foil and warm in the oven at 100°C / 210°F for a few minutes.
- Spoon the filling into the center of each tortilla.
- Add lettuce leaves and/or crumbled feta if using.

5. Roll & serve

- o Fold in the sides, then roll up from the bottom.
- o Serve immediately ideally with a dollop of sour cream or guacamole.



For extra flavor, lightly toast the olives before adding them, or assemble the wraps with feta inside and briefly bake them until the cheese is warm and slightly melted.

Chili Sloppy Joe



Servings: Makes 4 burgers

Ingredients

For the filling:

- 500 g (1 lb 2 oz) ground beef
- 1 red onion, finely diced
- 2 garlic cloves, minced
- 1 red bell pepper, diced
- 1 fresh red chili (or to taste), deseeded and finely chopped
- 1 can chopped tomatoes (400 g / 14 oz)
- 2 tbsp tomato paste
- 150 ml (²/₃ cup) beef stock
- 1 tbsp Worcestershire sauce
- 1 tsp paprika (smoked, if possible)
- 1 tsp ground cumin
- ½ tsp cayenne pepper (optional, for extra heat)
- Salt and freshly ground black pepper, to taste
- 1 tbsp vegetable oil

For the burgers:

- 4 soft burger buns, lightly toasted
- · 4 slices cheddar or other strong-flavoured cheese
- Optional toppings: jalapeños, pickles, crispy fried onions, or fresh coriander (cilantro)

Instructions

1. Cook the filling

- Heat the oil in a large frying pan over medium heat.
- Add the onion, garlic, bell pepper, and chili, and sauté for about 3 minutes until softened.
- Add the ground beef and cook, breaking it up with a spatula, until browned and no longer pink.

2. Season & simmer

- Stir in the tomato paste and cook for about 1 minute to develop the flavour.
- o Add the paprika, cumin, cayenne (if using), salt, and pepper.
- Stir in the chopped tomatoes, beef stock, and Worcestershire sauce.
- Reduce the heat slightly and let simmer for 15–20 minutes, stirring occasionally, until the sauce is thick and rich.

3. Assemble the burgers

- Halve the burger buns and toast lightly in a pan or under the grill (broiler).
- Place a slice of cheese on each bottom half and let it melt slightly (you can pop them under the grill for a minute).
- Spoon the hot chili beef mixture generously over the cheese.
- Add any extra toppings such as jalapeños, pickles, or coriander.
- Top with the other half of the bun and serve immediately.

Western Skillet with Beans & Bacon/Ground Beef



Servings: 4 portions

Ingredients

- 300 g (10½ oz) diced bacon or 400 g (14 oz) ground beef (or a mix of both)
- 1 can (400 g / 14 oz) large white beans, drained
- 1 can (400 g / 14 oz) kidney beans, drained
- 1 can (400 g / 14 oz) chopped tomatoes
- 2–3 garlic cloves, minced

- 1–2 fresh red chilies, finely chopped (or 1–2 tsp Tabasco sauce)
- 2 tbsp olive oil
- Salt and freshly ground black pepper, to taste
- Optional: 1 small onion, diced
- Optional: 1 tsp paprika (for a smoky flavour)
- Fresh parsley or coriander (cilantro), for garnish

Instructions

1. Sear the meat

- Heat the olive oil in a large frying pan or cast-iron skillet.
- o If using bacon: fry the diced bacon directly in the oil until crispy.
- o If using ground beef: cook in a little oil, breaking it up, until browned.
- o Add the onion (if using) and garlic, and sauté briefly until softened.

2. Add heat & tomatoes

- Stir in the chilies or Tabasco and cook for a minute to release their flavour.
- Add the chopped tomatoes and stir well.

3. Add the beans & simmer

- Stir in the white beans and kidney beans.
- Season with salt, pepper, and paprika if desired.
- Simmer over medium heat for 10–15 minutes until heated through and well combined.

4. Serve

- Sprinkle with fresh parsley or coriander before serving.
- Best served with crusty baguette, toasted cornbread, or spooned over baked potatoes.

\(\lambda\) Variations:

- **Smoky Western flavour:** Add smoked paprika, BBQ sauce, or a few drops of liquid smoke.
- Extra bite: Sauté half a diced green bell pepper along with the onions.
- **Vegetarian version:** Replace bacon/ground beef with smoked tofu or vegan sausages.

Currywurst with Cola Curry Sauce



Servings: 4 portions

Ingredients

- 400 ml (1²/₃ cups) cola (regular, sweetened)
- 200–300 ml (¾–1¼ cups) tomato ketchup
- 150 g (5 oz) applesauce or 150 g (5 oz) chopped tomatoes/polpa
- 2–3 tsp Worcestershire sauce
- 1–2 tbsp curry powder (adjust to taste)

- 1 tsp fresh ginger, finely grated (optional, for a fresh kick)
- 1 tbsp lemon or lime juice
- Tabasco or chili flakes, to taste, for heat
- Salt and pepper, to taste
- Olive oil or neutral oil, for frying the sausages
- 4–6 bratwursts (e.g. coarse German-style, Thüringer, or a vegan alternative)

Instructions

1. Reduce the cola

 Pour the cola into a medium saucepan, bring to a boil, and simmer over medium-high heat, stirring occasionally, until reduced to about 100 ml (just under ½ cup).

2. Make the sauce

- Remove the pan from the heat. Stir in the applesauce (or tomatoes), ketchup, Worcestershire sauce, curry powder, ginger, lemon or lime juice, and Tabasco or chili flakes to taste.
- Mix well, then return to low heat and gently simmer until the sauce is hot and thickened to a creamy consistency.

3. Cook the sausages

 Heat a little oil in a frying pan over medium heat. Fry the sausages until golden brown on all sides and cooked through.

4. Serve

- Slice the sausages (if desired) and arrange on plates. Spoon the cola curry sauce generously over the top, dust with a little extra curry powder, and serve immediately.
- Best served with French fries or fresh crusty rolls.

Tips:

- For a fruitier flavour, stick with applesauce; for a more tomato-rich taste, use polpa or chopped tomatoes.
- Adjust heat and aroma by adding more curry powder or a splash of extra Tabasco.

Pizza Bomber



Servings: Makes 2 large pizzas

For the dough:

- 500 g (4 cups) plain/all-purpose flour (type 405 or 550 standard white flour)
- 1 packet (7 g / 21/4 tsp) instant dry yeast
- 1 tsp sugar
- 1 tsp salt

- 3 tbsp olive oil
- About 300 ml (1½ cups) lukewarm water

For the topping:

- 200 g (7 oz) shredded mozzarella
- 150 g (5 oz) smoked ham (thinly sliced or roughly torn)
- 2–3 habanero chilies (warning extremely hot!)
- ½ red onion, thinly sliced into rings
- 1 small red bell pepper, cut into strips
- 100 g (3½ oz) extra cheese for topping (e.g. Emmental or more mozzarella)
- Optional: a few pickled hot peppers
- Fresh oregano or basil leaves, for garnish

For the sauce:

- 200 g (7 oz) passata (sieved tomatoes)
- 2 tbsp tomato paste
- 1–2 garlic cloves, minced
- 1–2 tsp hot paprika powder
- 1 tsp dried oregano
- Salt and pepper, to taste
- 1 tbsp olive oil

Instructions

1. Make the dough

- In a small bowl, mix the yeast, sugar, and lukewarm water. Let sit for 5 minutes until foamy.
- In a large bowl, combine the flour and salt. Add the yeast mixture and olive oil. Knead by hand or with a dough hook for 5–8 minutes until smooth.
- Cover and let rise in a warm place for 45–60 minutes, or until doubled in size.

2. Prepare the sauce

- Heat olive oil in a small saucepan. Sauté the garlic briefly until fragrant.
- Stir in the tomato paste and cook for 1 minute.
- o Add passata, paprika powder, oregano, salt, and pepper.
- Simmer over medium heat for 10 minutes.

3. Assemble the pizzas

- Preheat the oven to 250°C / 480°F (or as hot as your oven will go), ideally with a pizza stone or baking tray inside.
- o Divide the dough in half. Roll each portion thinly on a floured surface.
- o Transfer to baking paper or a greased tray. Spread with the sauce.
- Add mozzarella first, then ham, onion rings, bell pepper, and thinly sliced habaneros (gloves recommended!).
- Sprinkle over the extra cheese.

4. Bake

 Bake each pizza on the middle rack or directly on the pizza stone for 8–12 minutes, until the crust is crisp and the cheese is golden.

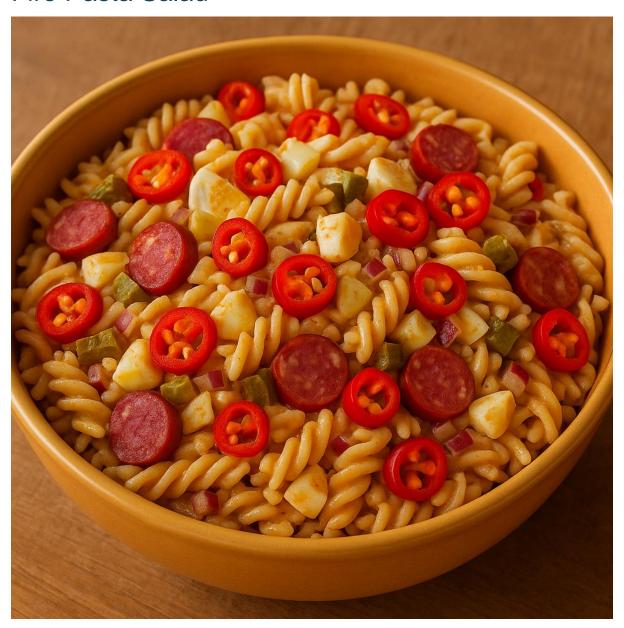
5. **Serve**

 Garnish with fresh oregano or basil. Serve immediately – and keep water or milk on hand. □

Tip:

For an even more explosive heat, spice up the sauce with a few drops of habanero or Carolina Reaper hot sauce.

Fire Pasta Salad



Servings: About 6 portions

Ingredients

- 500 g (1 lb 2 oz) pasta (e.g. fusilli or penne)
- 200 g (7 oz) Cabanossi sausage, thinly sliced
- 4 hard-boiled eggs, diced
- 4–5 pickles, finely chopped
- 1 red onion, finely diced

- 100 g (3½ oz) pickled chilies (e.g. peperoncini or jalapeños), sliced or chopped
- 200 g (7 oz) mayonnaise
- 2–3 tbsp sambal oelek (adjust to desired heat level)
- 1–2 tbsp pickle brine (for freshness)
- Salt and freshly ground black pepper
- Optional for extra fire:
 - 1–2 fresh habaneros, finely chopped (only for the fearless)
 - 1 tsp smoked paprika
 - Fresh herbs such as parsley or chives, for garnish

Instructions

1. Cook the pasta

 Boil the pasta in plenty of salted water until al dente. Drain and allow to cool completely.

2. Make the dressing

- Mix the mayonnaise with sambal oelek and pickle brine until you have a creamy, slightly reddish sauce.
- Season with salt and pepper to taste. For serious heat, stir in finely chopped habaneros at this stage.

3. Prepare the mix-ins

 Slice the Cabanossi, chop the pickles and onion, and cut the pickled chilies and eggs into small pieces.

4. Combine everything

 Place the pasta in a large bowl, add the sausage, vegetables, eggs, and dressing. Mix thoroughly so everything is evenly coated.

5. Chill

Refrigerate for at least 1 hour to let the heat blend into the pasta.

6. Serve

o Garnish with fresh herbs or a few extra chili slices before serving.

Chili con Carne El Diablo Oliva



Ingredients (for 6 servings)

Meat & Base:

- 800 g ground beef
- 150 g chorizo, diced (for smokiness & heat)
- 2 tbsp olive oil

Vegetables & Heat:

• 2 red onions, roughly chopped

- 4 garlic cloves, minced
- 2 red bell peppers, diced
- 2–3 fresh habaneros, finely chopped (use gloves!)
- 1–2 red chilies, finely chopped
- 1 can (400 g) kidney beans, drained
- 1 can (400 g) black beans or pinto beans, drained
- 150 g black olives, pitted and sliced or halved

Liquids & Seasoning:

- 2 cans (400 g each) chopped tomatoes
- 250 ml beef stock
- 150 ml strong espresso (for depth)
- 100 ml dry red wine
- 1 tsp unsweetened cocoa powder or 2 squares dark chocolate (min. 70%)
- 3 tbsp tomato paste
- 2 tsp smoked paprika
- 1 tsp cumin
- 1 tsp oregano
- Salt & black pepper to taste

For the extra kick:

- 1–2 tsp chipotle in adobo (or chipotle powder as substitute)
- 1–2 tbsp hot sauce (e.g., habanero sauce)
- Optional: 1 small red chili finely chopped for garnish

Preparation

1. Brown the meat & chorizo

Heat olive oil in a large, heavy pot. Brown ground beef and chorizo over high heat until nicely browned and crumbly. Remove and set aside.

2. Cook the vegetables & heat

Add onions, garlic, bell peppers, habaneros, and chilies to the pot. Sauté for 3–4 minutes until softened. Stir in tomato paste and lightly toast.

3. Add spices & liquids

Add smoked paprika, cumin, and oregano. Return meat to the pot. Pour in chopped tomatoes, beef stock, red wine, espresso, and chipotle in adobo. Stir well.

4. Simmer slowly

Reduce heat and let chili simmer uncovered over low heat for 45–60 minutes until thickened, stirring occasionally.

5. Add beans, olives & chocolate

Stir in beans, olives, cocoa powder or chocolate, and hot sauce. Simmer for another 15 minutes to meld the flavors.

6. Serve

Garnish with fresh chili rings or coriander. Serve with crusty bread, nachos, or a dollop of crème fraîche (for the brave, maybe skip it).

Tip for an ultra-spicy version:

- Add 1 Carolina Reaper or Ghost Pepper to the chili
- Substitute espresso with 50 ml bourbon for extra depth
- Add 1 tsp liquid smoke for maximum smokiness

Blood-Red Halloween Soup



Ingredients (for 4–6 servings)

Base:

- 2 tbsp olive oil
- 400 g ground beef or thinly sliced beef strips
- 1 large red onion, diced
- 3–4 garlic cloves, minced (more is always better Dracula doesn't like that)

Heat:

- · 2 fresh habaneros, finely chopped
- 1–2 red chili peppers, sliced into rings
- 1–2 tsp Sambal Oelek or hot sauce
- Optional: 1 tsp chipotle powder for smoky heat

Tomatoes & Liquids:

• 2 tbsp tomato paste

- 1 can (400 g) chopped tomatoes
- 750 ml beef or vegetable broth
- 250 ml tomato juice (for extra depth and "blood-red" color)
- 100 ml red wine (optional, but very classy)

Add-ins:

- 100 g small pasta (e.g., ditalini, small shells, or soup pasta)
- 1 red bell pepper, diced
- 1 small can of corn (optional)
- 100 g black olives, halved (adds "dark bite marks")

Spices:

- 1 tsp smoked paprika
- 1 tsp cumin
- 1 tsp oregano
- Salt & black pepper to taste

To Serve:

- Fresh coriander or parsley
- Extra chili flakes
- Grated Parmesan or Pecorino

Preparation

1. Brown the meat

Heat olive oil in a large pot. Sear the meat over high heat until browned. Remove and set aside.

2. Base & Heat

Sauté onion and garlic in the remaining fat until translucent. Add habaneros, chili rings, and Sambal Oelek, briefly toast – beware, this can burn your eyes!

3. Add tomatoes

Stir in tomato paste and cook for 1–2 minutes. Add chopped tomatoes, tomato juice, and broth. Season with smoked paprika, cumin, oregano, salt, and pepper.

Return meat to the pot.

4. Simmer

Let everything simmer over medium heat for 15 minutes. Add pasta and cook according to package instructions.

5. Finish & Add-ins

Add bell pepper, corn, and olives. Simmer for another 5 minutes. Add more broth if needed to adjust consistency.

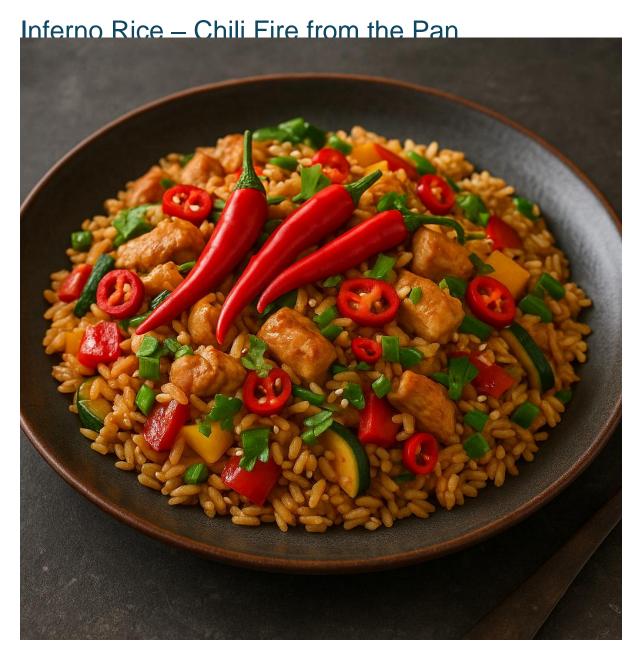
Stir in red wine (optional) and adjust seasoning.

6. Serve

Ladle into deep bowls and garnish with fresh herbs, Parmesan, and optional extra chili flakes.

Dracula-Style Tips

- For extra heat: finely chop 1 Carolina Reaper and cook with the habaneros.
- For the spooky look: drizzle a few drops of hot chili oil on top, it looks like blood streaks.
- Party fright factor: add mozzarella balls as "eyes" in the soup, topped with an olive slice and a peppercorn for pupils.



Ingredients (for 4 servings)

Rice & Base:

- 300 g long grain rice or jasmine rice
- 600 ml vegetable or chicken broth
- 2 tbsp peanut oil or other high-heat oil

Meat / Protein (optional):

- 300 g chicken breast, diced or
- 300 g shrimp or

• 250 g beef tenderloin strips

Chili & Vegetables:

- 2 fresh red chili peppers, thinly sliced
- 1–2 habaneros, very finely chopped (wear gloves!)
- 1 red bell pepper, diced
- 1 yellow bell pepper, diced
- 1 small zucchini, halved and sliced
- 2 spring onions, sliced
- 2–3 garlic cloves, minced

Sauce / Flavor Paste:

- 3 tbsp soy sauce
- 1 tbsp oyster sauce (optional, for depth)
- 1–2 tsp Sambal Oelek or chili paste
- 1 tsp honey or brown sugar
- Juice of half a lime

For Garnish:

- Fresh coriander or parsley
- Toasted sesame seeds
- Extra chili oil for the brave

Preparation

1. Cook the rice

Cook the rice in broth according to package instructions. Keep warm.

2. Sear the meat/protein

Heat some oil in a large pan or wok, sear chicken, shrimp, or beef until cooked through. Remove and set aside.

3. Sauté vegetables & chili

Add remaining oil to the pan. Briefly fry garlic, fresh chili, and habanero (careful, fumes are hot!).

Add bell peppers, zucchini, and white parts of spring onions, cook for 3–4 minutes.

4. Combine everything

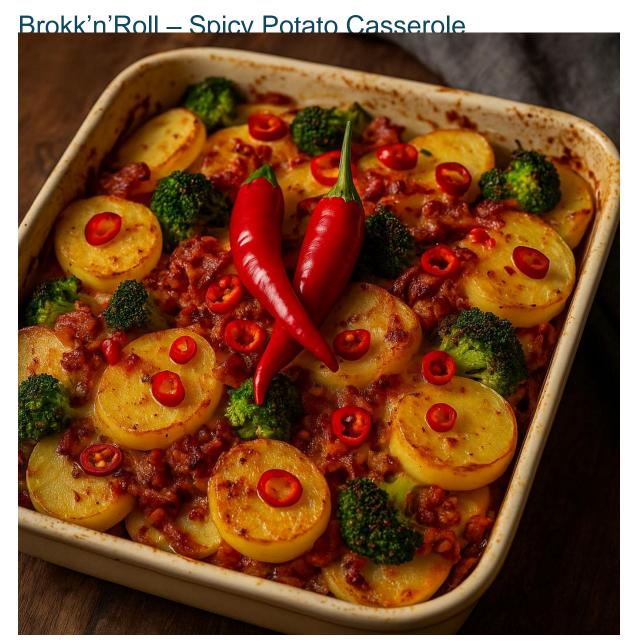
Return meat/protein to the pan, add rice, and mix well. Stir together soy sauce, oyster sauce, Sambal Oelek, honey, and lime juice, then fold into the pan.

5. Finish & Serve

Sprinkle with green spring onion rings, coriander, and sesame seeds. For extra heat, drizzle with chili oil.

Variations

- Vegetarian: Replace meat with tofu or edamame.
- Fire level "Extreme": Add 1-2 finely chopped Carolina Reaper chilis.
- Caribbean style: Add pineapple chunks and a splash of coconut milk for a sweet-spicy contrast.



Ingredients (for 4–6 servings)

Base:

- 1 kg waxy potatoes
- 300 g broccoli (fresh or frozen)
- 200 g diced bacon
- 1 red onion, diced
- 2–3 garlic cloves, minced

Heat:

- 1–2 fresh red chili peppers, thinly sliced
- 1–2 habaneros, finely chopped (caution wear gloves!)
- 1–2 tsp Sambal Oelek or hot sauce

Custard:

- 200 ml cream
- 150 ml milk
- 2 eggs
- 150 g grated cheese (e.g. cheddar or Emmental)
- 1 tsp paprika powder (smoked or sweet)
- Salt & pepper

Extra cheese for topping:

• 100 g grated mozzarella or gouda

Preparation

1. Prepare potatoes & broccoli

- Peel potatoes and slice about 3 mm thick.
- Parboil in salted water for about 8 minutes (they should still be slightly firm).
- Cut broccoli into small florets and blanch in salted water or steam for 3–4 minutes, then cool under cold water.

2. Cook bacon & heat

- Render bacon cubes in a pan without oil.
- · Add onion, garlic, chili, and habanero; briefly sauté.
- Stir in Sambal Oelek and cook shortly.

3. Mix custard

• Whisk cream, milk, eggs, cheese, paprika, salt, and pepper in a bowl.

4. Layer the casserole

Preheat oven to 200 °C (top and bottom heat).

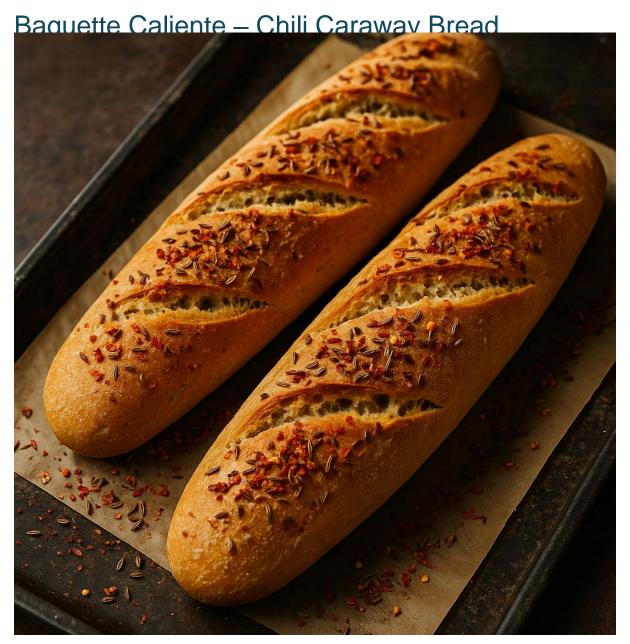
- Lightly grease a casserole dish.
- Layer potato slices, broccoli, and bacon-chili mix alternately.
- Pour custard over the layers.
- Sprinkle with mozzarella or gouda.

5. **Bake**

- Bake on the middle rack for 30–35 minutes until golden brown on top.
- If needed, switch on the grill for the last 5 minutes to get the cheese crispy.

a Variations & Tips

- Ultra hot version: Add 1 tsp Carolina Reaper powder to the custard.
- Smoky style: Use smoked bacon or bacon belly instead of regular bacon.
- Colorful & crunchy: Garnish with fresh chili rings or spring onions before serving.



Ingredients (for 2 baguettes)

- 500 g wheat flour (Type 405 or 550 standard flour)
- 1 packet dry yeast (7 g)
- 1 tsp sugar
- 2 tsp salt (1 tsp for the dough, 1 tsp for sprinkling)
- 1 tsp caraway seeds (whole or lightly crushed)
- 1 tsp chili flakes (or to taste)
- 3 tbsp olive oil

• approx. 300 ml lukewarm water

Preparation

1. Prepare the dough

- Mix dry yeast, sugar, and 100 ml lukewarm water in a small bowl; let it sit for 5–10 minutes until slightly foamy.
- In a large bowl, combine flour, salt (only 1 tsp), caraway, and chili flakes.
- Add the yeast mixture, olive oil, and the rest of the water. Knead everything into a smooth, elastic dough (about 8–10 minutes by hand or 5–6 minutes with a mixer).

2. Let it rise

 Cover the dough and let it rise in a warm place for 60–90 minutes until it roughly doubles in size.

3. Shape

- Divide the dough into two portions and roll each into a long baguette shape.
- Place on a baking tray lined with parchment paper, lightly flour or brush with water.
- Make 3–4 diagonal cuts with a sharp knife.
- Sprinkle the remaining salt on top.

4. Second rise

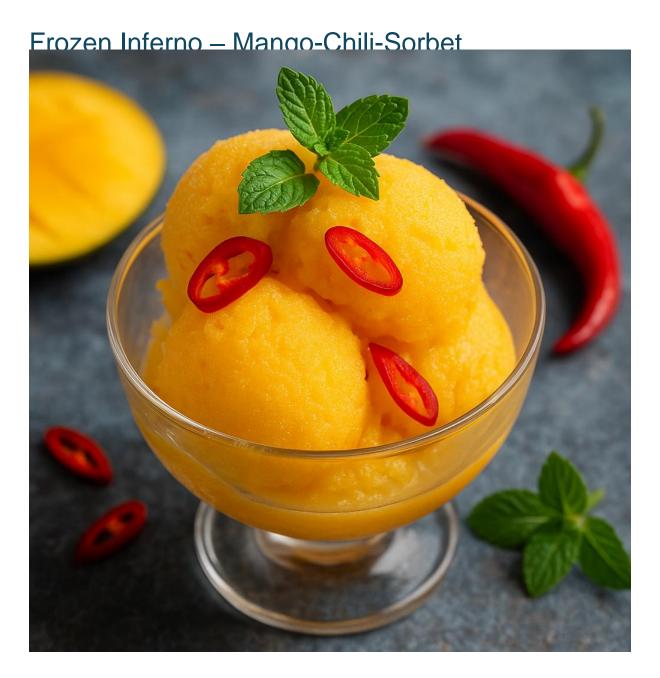
Let rest covered for another 20–30 minutes while preheating the oven.

5. **Bake**

- Preheat oven to 230 °C (top and bottom heat). Place a heatproof dish with water at the bottom of the oven (for a crispy crust).
- Bake the baguettes for 20–25 minutes until golden brown.
- Cool on a wire rack or enjoy warm with butter.

(a) Tips

- For an extra kick: Add more chili flakes or some dried, ground habanero to the flour.
- For a lighter crumb: Let the dough rise overnight in the fridge and bake the next day.
- For more aroma: Toast the caraway seeds dry in a pan before adding.



Ingredients:

- 600 g ripe mango flesh (fresh or frozen and thawed)
- 150 g sugar (or to taste)
- 200 ml water
- Juice of 2 limes
- 1–2 small red chilies or ½ habanero (depending on desired heat)
- Optional: fresh mint for garnish

Preparation

1. Make the sugar syrup

 Bring water and sugar to a boil in a small pot, stirring until the sugar is completely dissolved. Remove from heat and let cool completely.

2. Puree mango & chili

Put the mango flesh into a blender. Finely chop the chili (use gloves!)
and blend it with the mango and lime juice until smooth.

3. Mix in syrup

 Add the cooled sugar syrup to the mango-chili mixture and briefly blend again.

4. Freeze

- With ice cream maker: Pour mixture into the machine and freeze according to instructions.
- Without ice cream maker: Pour mixture into a shallow dish, place in the freezer, and stir every 30–40 minutes with a fork to break up ice crystals until a fine sorbet texture forms (about 3–4 hours).

5. Serve

 Serve the sorbet in chilled glasses or bowls, garnish with fresh mint or thin chili strips — and enjoy the flavor explosion!

Tips

- For extra heat: Add some dried chili powder to the syrup.
- For a creamier texture: Blend in 50 ml coconut milk to create a mango-chili cream sorbet.

Fuego Rojo Blitz - Mexikaner Shot



Born in the smoky bars of Hamburg, the Mexikaner quickly became a cult favorite among those who like to spice up their after-work beer with a little adrenaline kick. "Fuego Rojo Blitz" is my version — hotter, more tomato-forward, and as direct as a chili shot fired from the hip. Korn gives it a hearty, pub-style character, while vodka adds smooth precision. Either way: serve ice-cold and be ready for a firework explosion in your throat.

Ingredients (for approx. 1 liter)

- 500 ml Korn or vodka
- 800–900 ml tomato juice (plus optional sangrita for extra flavor)
- 3–4 cl Tabasco (adjust to desired heat)
- 1–2 tsp salt
- 1–2 tsp coarsely ground black pepper
- Optional: 1–2 tsp paprika powder or chili powder for depth
- Optional: a splash of lemon or lime juice for freshness

Preparation

- 1. Mix the alcohol with tomato juice (and sangrita, if using) in a large bowl or directly in a big measuring jug.
- 2. Add Tabasco, salt, pepper, and optionally paprika powder or lemon/lime juice. Stir thoroughly.
- 3. Pour the mixture into clean bottles, seal well, and let it chill in the fridge for at least a few hours preferably overnight to let the flavors meld.
- 4. Before serving, shake the bottle well, pour into shot glasses, and serve ice-cold.

⑥ Tip

- **Korn** = classic, hearty & authentic.
- **Vodka =** neutral & clean lets the heat take center stage.
- For a party version, simply double the amount and serve in a large carafe with ice.

Imprint

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Year of publication: 2025