



Red Snapper Wildwood Arbol Hot Sauce

The McVea family has been gathering friends and family around the table to share laughter, memories, and our signature Louisiana-style pepper sauce for more than a century. Now we're sharing our handcrafted secret recipe in a different way—by bottling it up so you can experience the flavor at your own table.



Ingredients

Serves 6 – 8

- ◆ One 14 oz. can of artichoke hearts, drained of juice
- ◆ One small can of green chilies with the juice
- ◆ 1/2 cup fresh grated parmesan cheese, packed
- ◆ 1/2 cup mayonnaise
- ◆ Sea salt
- ◆ Fresh ground pepper to taste
- ◆ 1/2 tsp. Red Snapper Wildwood Arbol Sauce
- ◆ Chopped fresh basil leaves

Instructions

1. Take each artichoke heart in your hand, hold upside down, and squeeze the juice out.
 2. Then, place in the food processor fitted with a steel blade. Add all other ingredients and process until smooth.
 3. Place in an oven proof dish and bake at 350 degrees for 20 – 30 minutes, until browned around the edges and a little bubbly.
 4. Top with some fresh chopped basil leaves.
- * Serve with LOVE along with crudités and pita chips or small dipping crackers.

Notes