

## **Habanero Extract**

**“Sizzle”** is a pure Habanero Extract with a fiery citrus flavor. Dispensed with an eyedropper (safety for the faint of heart), it provides an exciting taste and allows you to control the heat of any dish you use it in. It is a great way to get the heat in your dishes without having to handle hot peppers. Whether you like a little heat, or a lot, **“Sizzle”** packs 750,000 Scoville units of heat to make a BIG IMPRESSION! With 295 ten-drop servings per bottle, it will go a long way to satisfy your heat cravings!

The Scoville Scale was invented in 1912 by a pharmacist named Wilbur Scoville to measure the heat of peppers. A "Scoville Unit" is actually a measure of capsaicin (the chemical in hot peppers that is responsible for their heat). The Scoville Unit is derived from a series of tests using a solution of water and sugar added to the heat source. The dilutions are increased until the capsaicin is neutralized and no longer burns the mouth.

### **Uses**

- ❖ Sizzle makes an excellent replacement for Tabasco® sauce; the ratio of Tabasco® to “Sizzle” for the same heat level is approximately 1 tsp. Tabasco® to ¼ tsp. of extract.
- ❖ Jazz up your favorite recipes: bloody Mary’s, hot shooters, hot chicken wings, other dipping sauces
- ❖ Making popcorn more exciting by injection the extract into your favorite brand of microwave popcorn
- ❖ Need to make our Apple & Spice or Apricot & Spice hotter, simple add a few drops, but do this in moderation, until you reach your desired heat level.