

PERI-PERI BASTING & DIPPING SAUCE - Serves 4

1/2 C Mozambique Per-Peri sauce
(hot, medium or mild)
1/4 C lemon juice
3/4 t chopped garlic
2 oz whole butter, cut up in cubes

Add sauce to small sauce pot; add lemon juice, chopped garlic. Bring to slow simmer, whisk in butter cubes. Heat sauce until very hot and smooth. (Do not boil)

Mozambique

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