

Holy Haba Paste is bold, flavorful heat—not just spicy for the sake of being spicy. A little goes a long way, so start small and build your heat!

- **Marinades:** Mix ½–1 tsp with olive oil, citrus juice, or vinegar. Perfect for chicken, pork, shrimp, tofu, or veggies.
- **Burgers & Sandwiches:** Blend a small dab into mayo, butter, or aioli for burgers, wraps, grilled cheese, or sliders.
- **Soups, Chili & Stews:** Stir in a tiny spoonful to add depth and heat to soups, chili, ramen, or slow-cooked meals.
- **Tacos & Bowls:** Mix into taco meat, rice, beans, or drizzle into grain bowls for a fiery kick.
- **Eggs & Breakfast:** Add to scrambled eggs, omelets, breakfast potatoes, or avocado toast.
- **BBQ & Grilling:** Blend with BBQ sauce or honey for a spicy glaze on ribs, wings, or grilled meats.
- **Veggies & Dips:** Stir into sour cream, yogurt, or hummus or toss roasted veggies with a little paste and oil.

Heat Tip

This paste packs punch—start with ¼ tsp, taste, then add more if you dare

Holy Haba Paste



Hot Sauce with Holy Haba Paste

Basic Hot Sauce (1 standard bottle – approx. 250 ml / 8 oz)

- 1–2 Tbsp Holy Haba Paste (adjust to heat level)
- 1 cup vinegar (white, apple cider, or rice vinegar)
- 2–4 Tbsp water
- 1–2 tsp sugar or honey (optional, balances heat)
- ½ tsp salt (to taste)

1. Add all ingredients to a blender.
2. Blend until smooth.
3. Taste and adjust heat or sweetness.
4. Pour into a clean bottle and refrigerate.



Heat guide:


- Mild heat: 1 Tbsp paste
- Medium heat: 1½ Tbsp paste
- Hot heat: 2 Tbsp paste

Keeps refrigerated for up to 3 weeks.

Holy Haba Hot Wings (Oven or BBQ).

- 2 lbs chicken wings
- 2 Tbsp melted butter
- 1–2 tsp Holy Haba Paste
- 1–2 Tbsp hot sauce or BBQ sauce (optional)
- Salt & pepper to taste

1. Cook wings (baked, air-fried, or grilled) until crispy.
2. In a bowl, whisk melted butter with Holy Haba Paste and sauce.
3. Toss hot wings in the sauce until coated.
4. Serve immediately with ranch or blue cheese.

 Want extra heat? Add another ½ tsp paste to the sauce.

Bonus: Sticky BBQ Haba Wings

Mix:

- ¼ cup BBQ sauce
- 1 tsp Holy Haba Paste
- 1 Tbsp honey

Brush onto wings during the last 5 minutes of cooking.