TOO HOT FOR COMMON SENSE

MINI RECIPE BOOKLET

Regret Optional.

Too Hot for Common Sense is sweet heat that never learned to read the room: smoked paprika, brown sugar and chilli flakes with a fiery finish.

These ten recipes bring the heat to chicken, pork, beef, lamb, fish, veg, eggs and snacks. Adjust the rub to suit your crew.

Bring the heat. Bring a drink.

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HOW TO USE
TOO HOT FOR COMMON SENSE

How much. About 2 tsp per 500 g for a solid kick. Start lower for the heat-shy and add more at the table.

When to rub. Meat: season just before cooking, or up to 24 hours ahead for deeper flavour, covered in the fridge. Seafood, veg and tofu: season just before cooking.

Best on. Pork ribs, chicken wings, seafood, sausages, corn and anything that needs waking up.

Heat guide. This rub contains sugar, so cook over medium heat or finish over high heat. Too hot for too long and it can catch.

Pairs with. Yoghurt, sour cream, lime, honey and cold drinks. The Firebreather Dip from the Dips booklet is for the brave.

NASHVILLE-STYLE HOT CHICKEN BURGERS

Makes 4 · Prep 15 min · Cook 15 min

INGREDIENTS

4 chicken thigh fillets
½ cup buttermilk
1 cup plain flour
1 tbsp Too Hot for Common Sense
Vegetable or canola oil, for shallow-frying
4 brioche buns, toasted
Coleslaw, pickles and mayonnaise, to serve

METHOD

Soak the chicken in the buttermilk for at least 30 minutes.

Mix the flour with half the Too Hot for Common Sense. Coat the chicken well.

Heat 1 cm of oil in a large frypan over medium heat. Shallow-fry the chicken for 5 to 6 minutes per side until golden and cooked through.

Brush with 2 tbsp of the hot oil mixed with the rest of the rub. Build the burgers with slaw, pickles and mayo.

NOTES

Take care with hot oil. Let it cool slightly before mixing with the rub.

FINAL WORD

Crunchy, fiery and very hard to stop.

SPICY PORK BELLY SKEWERS

Serves 4 · Prep 15 min · Cook 15 min

INGREDIENTS

800 g boneless pork belly, rind removed, cut into 2 cm cubes
1 tbsp Too Hot for Common Sense
1 tbsp honey
1 tbsp soy sauce
8 skewers (soak bamboo ones for 30 minutes)
Lime wedges, to serve

METHOD

Toss the pork with the Too Hot for Common Sense and thread onto skewers.

Cook on a BBQ over medium heat for 12 to 15 minutes, turning, until crisp and cooked through.

Mix the honey and soy sauce and brush over for the last 2 minutes.

Serve with lime.

NOTES

Watch for flare-ups from the fat. Move skewers to a cooler spot if needed.

FINAL WORD

Fatty, fiery, fantastic.

SPICY MEATBALL SUBS

Makes 4 · Prep 15 min · Cook 25 min

INGREDIENTS

500 g beef mince
2 tsp Too Hot for Common Sense
½ cup breadcrumbs
1 egg
1 tbsp oil
700 g jar tomato passata
4 long sub rolls
1½ cups grated mozzarella

METHOD

Mix the mince, Too Hot for Common Sense, breadcrumbs and egg. Roll into 16 meatballs.

Brown the meatballs in the oil in a large deep frypan for 5 minutes, then add the passata and simmer for 12 to 15 minutes until cooked through.

Split the rolls, fill with meatballs and sauce, and top with mozzarella.

Grill for 2 to 3 minutes until the cheese melts.

NOTES

Toast the rolls first so they don't go soggy.

FINAL WORD

Messy, cheesy and unreasonably hot.

SPICY FISH BITES WITH LIME MAYO

Serves 4 as a snack · Prep 15 min · Cook 10 min

INGREDIENTS

500 g firm white fish, cut into 3 cm pieces
2 tsp Too Hot for Common Sense
½ cup plain flour
1 egg, beaten
1 cup panko breadcrumbs
Oil spray
3 tbsp mayonnaise mixed with the juice of ½ lime

METHOD

Toss the fish with the Too Hot for Common Sense.

Coat in flour, then egg, then breadcrumbs.

Spray with oil and air-fry at 200°C for 8 to 10 minutes, or bake at 220°C (200°C fan-forced) for 12 minutes, until golden and cooked through.

Serve with the lime mayo.

NOTES

Use flathead, barramundi or ling.

FINAL WORD

Little bites, big heat.

SPICY CAULIFLOWER BITES

Serves 4 as a snack · Prep 10 min · Cook 25 min

INGREDIENTS

1 cauliflower, cut into florets
½ cup plain flour
½ cup water
2 tsp Too Hot for Common Sense
1 cup panko breadcrumbs
2 tbsp honey mixed with 1 tbsp butter, melted

METHOD

Preheat the oven to 220°C (200°C fan-forced). Line a tray with baking paper.

Whisk the flour, water and Too Hot for Common Sense into a batter. Dip the florets, then coat in breadcrumbs.

Bake for 20 to 25 minutes, turning once, until crisp.

Drizzle with the honey butter.

NOTES

Serve with ranch or blue cheese dip, just like wings.

FINAL WORD

Wing night, veg edition.

DEVILLED EGGS

Makes 12 · Prep 15 min · Cook 10 min

INGREDIENTS

6 eggs
3 tbsp mayonnaise
1 tsp Dijon mustard
½ tsp Too Hot for Common Sense, plus extra to sprinkle
Chopped chives, to serve

METHOD

Boil the eggs for 10 minutes, then cool in cold water and peel.

Halve lengthways and scoop the yolks into a bowl.

Mash the yolks with the mayonnaise, mustard and Too Hot for Common Sense until smooth.

Spoon back into the whites. Sprinkle with a little extra rub and the chives.

NOTES

Keep refrigerated until serving.

FINAL WORD

The retro party snack, with fire.

SPICY SWEET POTATO FRIES

Serves 4 as a side · Prep 10 min · Cook 30 min

INGREDIENTS

2 large sweet potatoes, cut into thin chips
1 tbsp cornflour
2 tbsp olive oil
2 tsp Too Hot for Common Sense
Aioli, to serve

METHOD

Preheat the oven to 220°C (200°C fan-forced). Line two trays.

Toss the chips with the cornflour, then the oil and Too Hot for Common Sense.

Spread out in a single layer, not touching.

Bake for 25 to 30 minutes, turning once, until crisp at the edges. Serve with aioli.

NOTES

The cornflour is the secret to crispier sweet potato.

FINAL WORD

Sweet, hot and gone in minutes.

HOT LAMB CHOPS WITH MINTY YOGHURT

Serves 4 · Prep 10 min · Cook 10 min

INGREDIENTS

8 lamb loin or forequarter chops
1 tbsp Too Hot for Common Sense
1 tbsp oil
½ cup Greek yoghurt
2 tbsp chopped mint
1 lemon

METHOD

Rub the lamb with the oil and Too Hot for Common Sense.

Cook on a hot BBQ for 3 to 4 minutes per side.

Mix the yoghurt, mint and a squeeze of lemon.

Serve the chops with the cooling yoghurt.

NOTES

The minty yoghurt is your fire extinguisher.

FINAL WORD

Hot chops, cool sauce.

SPICY SAUSAGE PASTA

Serves 4 · Prep 10 min · Cook 20 min

INGREDIENTS

400 g rigatoni or penne
4 Italian pork sausages, skins removed
2 tsp Too Hot for Common Sense
1 tbsp olive oil
400 g can chopped tomatoes
½ cup cream
2 cups baby spinach
Grated parmesan, to serve

METHOD

Cook the pasta in a large saucepan of boiling salted water following the packet instructions. Drain.

Meanwhile, heat the oil in a large frypan over medium-high heat. Brown the sausage meat for 6 minutes, breaking it up with a wooden spoon. Stir in the Too Hot for Common Sense.

Add the tomatoes and simmer for 8 minutes. Stir in the cream and spinach until the spinach wilts.

Add the drained pasta, toss well and serve with parmesan.

NOTES

Squeezing sausages out of their skins is the fastest mince ever.

FINAL WORD

Weeknight pasta with a bad attitude.

FIRECRACKER CHICKEN & CUCUMBER SALAD

Serves 4 · Prep 15 min · Cook 12 min

INGREDIENTS

800 g chicken thigh fillets
1 tbsp Too Hot for Common Sense
1 tbsp oil
2 Lebanese cucumbers, smashed and chopped
1 tbsp rice vinegar
1 tsp sesame oil
1 tsp sugar
Steamed rice, to serve

METHOD

Rub the chicken with the oil and Too Hot for Common Sense.

Cook on a BBQ or in a frypan over medium-high heat for 5 to 6 minutes per side until cooked through. Rest, then slice.

Toss the cucumber with the vinegar, sesame oil and sugar.

Serve the chicken with the cool cucumber salad and rice.

NOTES

Smashing the cucumber with a rolling pin helps it soak up the dressing.

FINAL WORD

Fire and ice on one plate.

THANK YOU

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Big flavour starts with a great rub.

Everything else is just showing off.