

HEAT

HOT SAUCE SELECTIONS

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MILD TO SCORCHING HOT

BRAVADO

GHOST PEPPER AND BLUEBERRY ▲▲▲
Fresh berries, cracked black pepper and ghost peppers

JALAPEÑO GREEN APPLE ▲
Granny Smith apples blended with only the freshest peppers and garlic

PINEAPPLE HABANERO ▲▲▲
A blend of fresh pineapple and fiery habanero

CRIMSON ▲▲
A bold blend of red jalapeño and arbol chilies, unadulterated and designed for the true chil fan

KARMA

BAD KARMA ▲▲▲
2012 & 2013 Fiery Food Challenge Winner!
Red pepper with a bolt of refreshing heat to enhance flavors

CHERRY BOMB ▲▲▲
2014 Golden Chile Award! Rich habanero chiles and real sour cherries for a combination of fruity sweetness and fire

GHOST ISLAND ▲▲▲▲
2013 Fiery Food Challenge Winner!
Caribbean-influenced hot sauce balancing pineapple and mango with a trio of chile peppers led by the ghost pepper

EXTREME KARMA ▲▲▲▲
Aficionados who value the unique flavors of the bhut jolokis and Trinidad moruga scorpion will value the unique flavor of this sauce as their sharpness is well balanced by smoothness of the squash and sweet potato

DAWSON'S

SWEET PEAR ▲▲
Bosc pears form the base of this sauce, balancing the fiery Vietnamese Ôt hiêm, or devil pepper with a deep sweetness finished with hints of lime

BIG SMOKE ▲▲▲
Loaded with the distinct pepper flavors of chipotle, habanero, red sheppard, this sauce is rounded off with tomato and paprika

MARSHALL'S HAUTE

HABANERO CARROT CURRY ▲▲
An exotic blend of hot and sweet with strong notes of citrus and floral

SERRANO GINGER LEMONGRASS ▲▲
This sauce uses citrus to balance the heat of the serrano and bridge the aromatic qualities of ginger and lemongrass

SMOKED HABANERO BBQ ▲
A spicy, smoky blend with hints of cinnamon and clove

MINA HARISSA

HARISSA ▲▲▲
The Spicy Harissa is Mina's surprisingly hot classic pepper sauce

GREEN HARISSA ▲▲▲
Using green chilies and Moroccan cumin this is perfect for a more playful palate

MELLOW HABANERO

HEAVEN MOST HOT ▲▲▲▲
Spicy and flavorful

MILD ▲▲
Perfect for any beginners to habanero

SWEET HEAT

PINEAPPLE GHOST ▲▲▲
The first flavor to develop is the sweetness of the pineapple and golden raisins, followed by the freshness of citrus and finally the lingering heat of the bhut jolokia

SINAI GOURMET

MAPLE ▲▲▲
Strong notes of fresh herbs dominated by cilantro followed closely by habanero rounded off with a hint of maple

CAJOHN'S

QUETZALCOATL ▲▲
Tex-Mex inspired sauce, cumin flavored with heat of serrano and ghost chile