

THE HOT SAUCE BIBLE

by Dave DeWitt and Chuck Evans

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Special note from Chuck Evans: My hot sauce collection became almost impossible to keep up with and it took nearly nine months just to decipher labels and catalog it after a busy day of manufacturing and delivering my company's wares. I want to especially thank my wife, Christina, for putting in the long and difficult hours cataloging this collection. I also want to thank Dave DeWitt for finally prodding me into helping to write this book; without him it would be a bible only in my mind.

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Introduction

"One man's hot sauce is another man's salsa," says food writer Kim Pierce, illustrating that there are so many different variations on the concept of hot sauce. We have attempted to define these variations in Chapter 1.

We should take a moment to point out the evolution of the English word *sauce* and its Romance language equivalent, *salsa*. In Latin, the word *salsa* is the feminine of *salsus*, which is the past participle of the verb *sallere*, "to salt." In Old French, the word was transformed to *saulse*, and that word became the Middle English *sause*. It was a short step to the modern English word *sauce*, but the Latin *salsa* remained intact in Italian and Spanish.

"One difficulty in discussing hot sauces is that the word 'sauce' is not always used in a precise manner," observes food writer Tom Hudgins. "Sometimes the word is used to mean a liquid sauce that is preserved by bottling or canning—such as the fish sauces of the Orient or such popular modern preparations as Worcestershire sauce. Sometimes 'sauce' is used to designate a thicker vegetable sauce which is cooked and then puréed. And sometimes the word is used to designate a fresh or cooked condiment that is closer to a relish."

Tom agrees, as we do, with Patrick Coyle's definition in *The World Encyclopedia of Food*: "A sauce is defined as a liquid, or semi-liquid, seasoning poured over or served with food to enhance its flavor and/or decorate its appearance." A hot sauce is one of these with chile peppers added. As we point out in Chapter 1, even a paste is a hot sauce if it has some liquid added.

Why are North Americans consuming record amounts of hot sauce these days? "Hot sauces are guilt-free attitude adjusters for the prudent nineties," says food writer Alison Cook. "They're cheap. They're legal. Best of all, they take your body on a wild metabolic ride that offers the illusion of danger, then leaves you flooded with mood-enhancing endorphins. And did I mention that hot sauces are packed with vitamins, are low in fat, and possess an almost magical power to transform that which is dull (read: fatless and saltless food) into that which is interesting?" Joe Cahn, owner of the New Orleans School of Cooking, has another reason. "Hot sauce is like wine," he says. "There's one for each type of food."



How many hot sauces are being produced? Estimates vary widely, with Irene Chalmers, author of *The Great Food Almanac*, estimating that 2,000 brands are sold in the United States, which is probably a slight exaggeration. But as early as 1990, Lisa Lammé had 500 sauce and condiment items in the inventory of her retail shop, Le Saucier. "The hotter the better," she says. "We have people who order every hot sauce in the catalog. They outsell every other type three to one."

We have provided one quantitative analysis by cataloging one of the largest hot sauce collections in the country, that of coauthor Chuck Evans. The final worldwide count on his collection was 1,573, and until a larger collection is counted, cataloged, and the results published, we have to assume that this is the largest in the world. This collection is discussed in Chapter 1 and throughout the book.

Despite such efforts, we know that we've omitted some hot sauces and that someone will write us and say, "How could you? Where is Tarzan Sauce from Zimbabwe?" So we apologize in advance if we haven't had the space to include your favorite hot sauce, or have failed to mention an important date in the history of the subject. Also, we cannot guarantee that all the sauces mentioned in this book are still being manufactured or are available for purchase somewhere.

We firmly believe that the trend toward hot sauces and other fiery foods represents a paradigm shift in the eating habits of North Americans. And that trend is here to stay—and to grow. When was the last time you heard someone say, "Oh, I used to eat hot and spicy, but now I'm back to bland?"

So grab a bottle of your favorite hot sauce, pull up a chair, and join us for a world tour of bottled—and homemade—heat! ♣



CHAPTER ONE



A Volcanic Avocation:

Defining, Tasting, Collecting, and Making Hot Sauces

THEY'RE EVERYWHERE. Twenty years ago, the only liquid hot stuff most chile-heads could find outside Louisiana was Tabasco sauce, and now hundreds of brands of hot sauces are crammed on the shelves. Far from being an insidious plot to obliterate the taste buds of middle America, the love of hot and spicy foods is a full-fledged movement—a major culinary change in our eating habits. And hot sauces are its molten core.

The Rage for Hot Sauces

Both the temperature and humidity were stuck at 97 in the capital of Texas during the last weekend in August 1995, at the *Austin Chronicle* Hot Sauce Contest. The conditions were perfect for gustatory perspiration—that cooling-down of the body caused by tasting any of the more than 300 hot sauces entered in the competition—but the judges were sitting in the only air-conditioned building at the Travis County Farmers Market. Dave DeWitt was back for his third year as a judge, and he was joined by famed chefs Mark Miller, Stephan Pyles, and Jay McCarthy.

It was fortunate for the judges that Robb Walsh, who was running the con-

test for the *Chronicle*, had arranged for a team of preliminary judges to preview the entries and to select only the finest sauces for the finals. Even so, the judges had to taste more than 100 finalists. Occasionally they would halt the tasting to cut the heat and clear their palates with vanilla ice cream.

During that Sunday at the Travis County Farmers Market, more than 5,000 hot sauce aficionados would come to taste the winners—and losers—in the hot sauce contest. Adding to the festival atmosphere were live bands, an abundance of beer, and vendors selling everything from fresh chiles to T-shirts. But the main focus was hot sauce. The faithful had come to worship at one of many convocations across the country devoted to fiery foods. It's a love affair with North America's favorite condiment.

Devilish Definitions

Here we're going to descend into a labyrinth of condimental issues. What is a hot sauce? A picante sauce? A salsa? And any one of a dozen other related condiments? To some, a hot sauce can only be a liquid hot sauce such as Tabasco, which is designed to be sprinkled over food. The U.S.



Army, for procurement purposes, defines a hot sauce as "A ready-to-use sauce from fermented red peppers, distilled vinegar, salt, and may contain stabilizers. The finished product shall be a red to reddish-brown colored liquid. It shall be a smooth suspension of uniform small particle size and shall not stratify or separate."

But back in Austin and other parts of Texas, a hot sauce is the generic term for the tomato- and jalapeño-based table sauces that are served with tortilla chips, among other things. It is also called a salsa or picante sauce.

In fact, nearly any sauce can be a hot sauce. The research company, Packaged Facts, in their report, *The Condiments Market*, divided the industry by type of condiment. Here are the condiments that qualified as sauces: ketchup, mustard, Mexican sauce, barbecue sauce, meat and poultry sauce, Oriental sauce, seafood sauce, hot pepper sauce, and chili sauce. All these can contain chile peppers except chili sauce, which, ironically, does not contain peppers.

Our definition of a hot sauce is any sauce, regardless of thickness, that contains chile peppers. A hot sauce must have moisture in it—either water or oil—but the debate is how much moisture. Some people define hot sauce as any pepper product that can be poured. All the hot sauce categories in the box at right fit that definition except for some particularly thick pastes. Although some people believe that chile pastes cannot be sauces, the question of thickness is almost a moot point because such pastes are designed to be used in cooking and are diluted during the process. However, in this book we have emphasized the thinner sauces and only cover ketchup and thicker sauces in passing. There are, of

Varieties of

Picante sauces are thin, cooked combinations of tomatoes, onions, chiles, garlic, salt, and vinegar, without cilantro. They are not thickened.

Salsas are thicker and chunkier than picante sauces and generally have a wider range of ingredients and spices. They have two forms, uncooked (also called fresh-cut or fresh-pack), which is sold in the chilled deli case, or cooked, which is shelf-stable and is usually packed in bottles but sometimes in cans. There are literally dozens of types of salsa.

Taco sauces are cooked and contain finely pureed chiles and onions in a sweetened tomato base; they are, obviously, poured over tacos.

Enchilada sauces are usually designated red or green (usually so colored by tomatoes or tomatillos). They are cooked sauces with chiles, spices, a high oil content, and a smooth, creamy texture. They are used in the preparation of enchiladas, burritos, and other Mexican-based specialties. In New Mexico, red and green sauces are colored by the red or green chiles used to make the sauce.

Barbecue sauces usually have a tomato-sauce base and are then flavored with vinegar, spices, and sweeteners. Generally speaking, they are used to finish a barbecue after cooking; however, many people use them as marinades and grill sauces. An increasing percentage of the barbecue sauce category is now hot and spicy.

Sauces

Cooking sauces are used for grilling, roasting, and stewing meats and include adobos, pipians, moles, and jerk sauces, among others. There are a few commercial brands and a great number of home recipes for these sauces.

Oriental sauces include soy sauces, fish sauces, stir-fry sauces, and condiments such as sambals, which are chile pastes. Depending on the type of Oriental sauce and the country of origin, these sauces can contain chiles or not. There is a subcategory of hot pepper sauces termed Asian (see below).

Hot pepper sauces are thin, pourable sauces (usually vinegar-based) that are intensely flavored with concentrations of pureed chiles. They are primarily used as a table condiment and are secondarily used as a cooking ingredient. Salsas, picante sauces, barbecue sauces, marinades, and chile pastes are excluded from this category.

All types of hot pepper sauces are manufactured in North America these days, no matter what their first origin, so the attribution of a type of sauce only to a particular location no longer applies.

Louisiana-style. Usually a strained sauce made of crushed or ground cayenne, jalapeño, or tabasco chiles that are sometimes fermented and then combined with salt and vinegar.

Caribbean. Usually containing habanero-related chiles, these tend to

be thicker than Louisiana sauces and often contain additional ingredients such as mustard or fruits.

Asian. The most popular of the thinner Asian sauces is sriracha, made from red serrano chiles. It is often marketed in squeeze bottles.

Mexican/Southwestern. These range widely in taste and heat. There are chipotle (smoked jalapeño) sauces, New Mexican-based hot sauces that tend to be milder, and piquin-based sauces that are quite hot.



course, many types of sauces around the world that are not bottled, and we discuss them in the chapters that follow. But see the box for our definitions of the primary varieties of commercially bottled sauces.

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**



**...You throw a scrap
of food to the dog
and he looks at you as
if to say "you must
think I am an idiot."**

The Hot Pepper Sauce Market

It's one of the oldest categories of the fiery foods industry, yet its growth is hotter than ever. What is it about those hot pepper sauces that has made them so popular for nearly two centuries in North America? Convenience, for one thing. An increasing number of people prefer their food with a bit of a bite, and hot sauces apply the heat swiftly, conveniently, and with a flavor that can be matched

to the food being served. These days, hot sauce aficionados have their favorite habanero sauce for fish, an Asian sauce for stir-fry dishes, and a Louisiana-style hot sauce for their eggs in the morning. And the versatility of hot sauces is matched by the imagination of thousands of manufacturers around the world who have created so many different flavor variations.

Hot pepper sauce is used in 13.3 percent of U.S. homes (about 14.1 million). Those most likely to purchase hot sauces are aged 25 to 34 and earn about \$60,000 per year. Sales of hot pepper sauces reached \$85 million in supermarket sales in 1992, but not counted in this figure are retail shops and mail orders, accounting for about another 20 percent of the market. There was a growth rate of about 20 percent per year through

1984, but that was reduced to about 9 percent in 1992. Hot pepper sauce sales are expected to reach \$127 million by 1997.

Paul McIlhenny, vice-president of McIlhenny Company, told us that despite all the competition from new brands, Tabasco's market share is holding fairly steady. This means that brands large and small are benefiting from an expanding hot sauce base. Tabasco brand accounts for approximately 90 percent of all hot pepper sauce advertising expenditures—and that certainly helps Tabasco® retain its market share.

The marketing of hot pepper sauces is expanding beyond supermarkets as sales increase at specialty shops—and also hot and spicy specialty shops, which are springing up in shopping centers and malls all over North America. Significant amounts of hot sauces are now being sold through mail-order catalogs that specialize in hot and spicy products.

The growing love for hot pepper sauces has resulted in an increasing number of collectors who vie to outdo one another by acquiring literally thousands of brands.

In terms of foreign activity, there are enormous market opportunities in the Middle East, where consumers have a preference for habanero-spiked cayenne sauces. Europe has the potential to be a huge market for hot sauces; recently Sweden's Nordfalks Company released its first branded habanero sauce, Santa Maria.

The Salsa Explosion

Salsa became the United States' number one condiment in dollar sales around the middle of 1992, reflecting the growing love of all forms of this

condiment. Salsa experts describe a profusion of different styles of both homemade and commercial salsas. Reed Hearon, in his book *Salsa*, divides salsas into fiery, mild, modern, and dessert. Mark Miller, in *The Great Salsa Book*, divides his salsas into chile, tropical, fruit, corn, bean, garden, nut-seed-herb, ocean, and exotic. And Chris Schlesinger and John Willoughby, in *Salsas, Sambals, Chutneys and Chowchows*, categorize these similar condiments as salsas, chutneys, *blatjangs*, *atjars*, *sambals*, chowchows, piccalillies, relishes, and catsups.

Just as there are many different styles of salsas, there are many different uses as well. "Just a few years ago," writes Robert Spiegel, publisher of *Chile Pepper* magazine, "salsa itself was somewhat limited in its uses. It was consumed primarily as a pre-meal dip with

corn tortilla chips. Other uses tended to be as a vegetable dip, or a condiment served with fish and over eggs. The newer uses of salsa are quite impressive. Given all its uses, salsa will probably reign as our top condiment for decades to come." Spiegel points out some of the uses of salsa now: as a sauce over grilled chicken, baked chicken, pan-fried steak, veal, and fish; as a barbecue sauce; over pizza; as a base for cooked sauces; as a marinade; as a salad dressing; over pasta; over enchiladas, burritos, huevos rancheros, fajitas, and chicken wings; spoon-eaten like gazpacho; and on baked potatoes and french fries.

Total sales of Mexican sauces are expected to top \$1.7 billion in 1997.

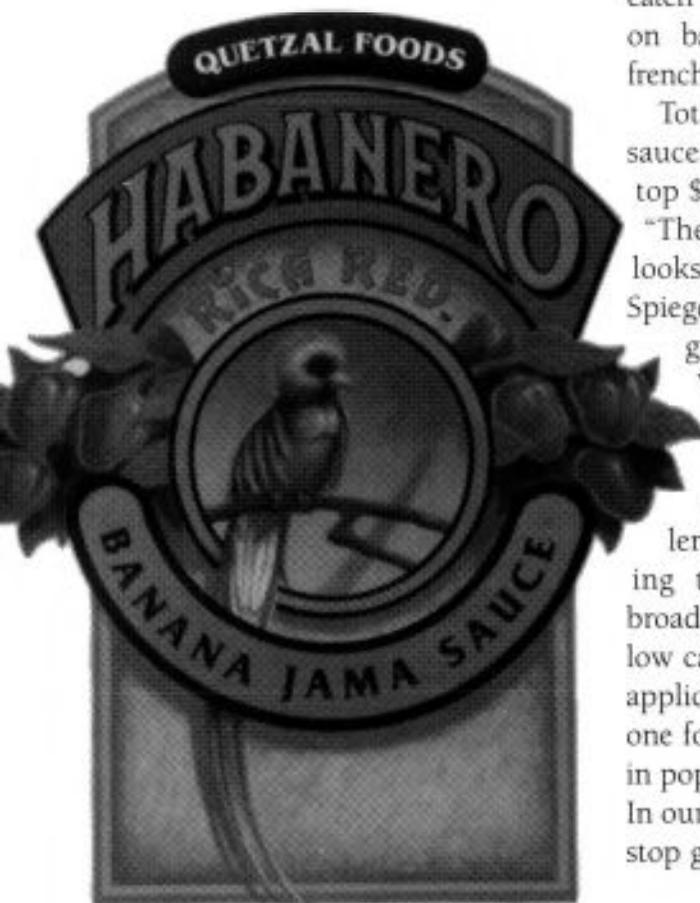
"The future for salsa looks strong indeed," writes Robert Spiegel. "We believe there's plenty of growth left in this upward trend.

We expect salsa to remain America's favorite condiment for years, or even decades, to come, simply because salsa lends itself to adaptation to changing tastes. Plus salsa satisfies the broader trends in food. It is healthy, low calorie, spicy, diverse in its ethnic applications and its versatility. Salsa, in one form or another, has been gaining in popularity for decades and decades. In our lifetime we don't expect to see it stop gaining."

HOT SAUCE NAMES ON THE THEME OF FIRE

PART I

- Fire Mountain Salsa
- I Am on Fire
- Atlanta Burning
- Flame Louisiana Hot Sauce
- Wild Fire Sauce
- Spitfire Red
- Desert Fire Hot Sauce
- Rebel Fire #3
- Original Flower of the Flames BBQ
- Caribbean Gourmet Triple Barn Burner
- Mrs. O'Leary's Firestarter Salsa
- Evadney's Fire Water



Hot Sauces in Cooking

In many cultures, hot sauces form the basis of a hot and spicy cuisine. But in the U.S., such cultures were—until recently—limited to the U.S. South-

west and southern Louisiana. Today, however, more and more cooks are simply adding prepared hot sauces to their everyday cooking. This practice is not a cuisine, it's a way of life.

Here's how hot sauces are being added to what might be called standard fare in North America.

—**Beverages:** hot sauces are added to vodka and tequila to make spiced liquors; added to bull shots and Bloody Mary mixed drinks to add flavor and heat; added to vegetable juices.

—**Appetizers:** liquid hot sauces are used to spice up bottled salsas; sprinkled over fruit cocktails; added to commercial dips; added to tartar sauce or cocktail sauce; sprinkled on raw or steamed oysters and steamed shrimp; sprinkled over peanuts or almonds before roasting; added to hot or cold soups.

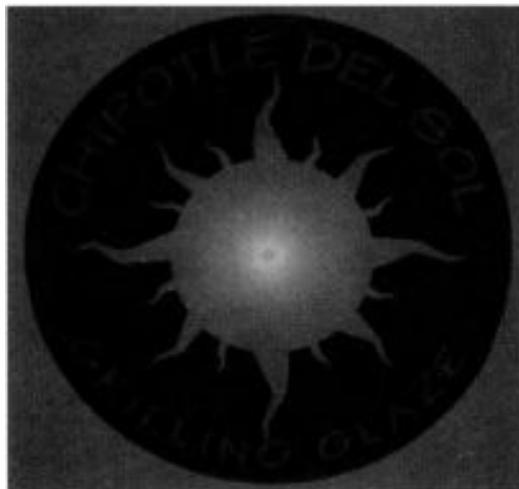
—**Seafood:** hot sauces are added to gumbos and stews and dishes such as shrimp Creole; added to tuna or crab salads; mixed in the batter for deep-fried dishes; brushed on fish fillets before baking; used as part of marinades for all seafood; added

to ceviches.

—**Meat:** hot sauces are added to barbecue sauces and marinades; spread on steaks or chops before grilling or frying; mixed into meat gravies served over potatoes or rice; added to chili con carne.

—**Poultry:** hot sauces are sprinkled over stuffing before a bird is stuffed; used in marinades and barbecue sauces; added to chicken pot pies; added to gravies; spread under the skin of roasted birds.

—**Side Dishes:** sprinkled over pizza; added to eggplant or squash casseroles; mixed into baked beans; added to pasta sauces or sprinkled directly over cooked pasta; added to salad dressings; brushed on garlic bread; added to baked or scalloped potatoes; sprinkled over french fries or over eggs for breakfast.



Hot Sauce Tastings and Contests

In the same spirit as wine and beer tastings and competitions, hot sauce contests are springing up all over the country. Some are sponsored by retail shops or restaurants, others are associated with festivals, and some are media driven.

Florence Fabricant of *The New York Times* conducted a taste test of thirty-one tomato-based salsas in May 1993.

The top four were, in alphabetical order, Coyote Cocina Fire-roasted Salsa, Goldwater's Sedona Red Salsa, Larry Forgione's American Spoon Salsa, and San Angel Salsa Mexicana.

The *Baltimore Sun* used nine tasters to test twenty-five different salsas in January 1994, with totally different results. The top four in that tasting were Green Mountain Gringo Hot Salsa, Guiltless Gourmet Hot Picante Sauce, Pace Thick & Chunky, and D.L. Jardine's Salsa Bobos.

Following a trip to the National Fiery Foods Show, Karin Welzel of the *Columbus [Ohio] Dispatch* conducted a taste test of twelve liquid pepper sauces in March 1994. The top two were the top two in sales: Tabasco Pepper Sauce and Durkee Red Hot Cayenne Pepper Sauce. Tied for third were Busha Browne's Pukka Hot Pepper Sauce, and Cholula Hot Sauce. The judges considered the following criteria: appearance/color; taste/aroma; consistency; and aftertaste. The colors of the sauces varied considerably, from yellow to brown to orange to red, but red was preferred. "Pale sauce may be old, watered down, or weak," said the judges. Regarding taste and aroma, the judges felt that saltiness and sweetness should be balanced and the vegetable flavor should show through the heat. "Sourness, bitterness, or an excessive vinegar flavor indicate defects," they proclaimed. The consistency should be thin with just enough pulp to give it a little body and there should be no chemical or metallic aftertaste.

A tasting conducted by the *Arizona Republic* in June 1995 gave the highest awards to two sauces from Mexico: Buffalo Chipotle Sauce and Cho-lula Hot Sauce, made in Jalisco from chile piquins, among others. The twelve

tasters ("known fire-eaters," according to reporters Judy Walker and Penelope Corcoran) also noted that the two winners were by far the least expensive of the seventeen sauces sampled.

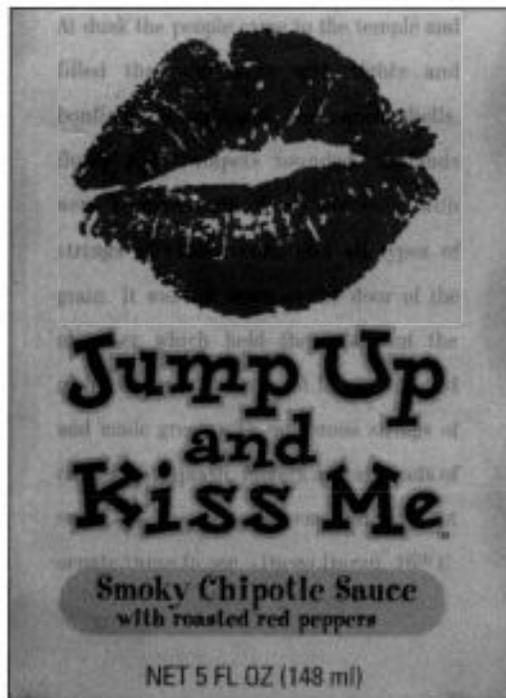
One of the most organized competitions is the *Austin Chronicle* Hot Sauce Contest, held annually the last weekend in August at the Travis County Fairgrounds in Austin, Texas.

The fourth annual contest was in 1994 and categories included commercial, homemade, and restaurant hot sauces. Within each category were three types of hot sauce: red, green, and other. Robb Walsh, food editor of the *Austin Chronicle*, helped develop the standards for judging, which were adopted from the judging standards used in a wide variety of other food competitions. Having participated in the judging under Robb's direction, we feel qualified

HOT PEPPER SAUCE CONSUMPTION TRENDS BY REGION OF THE U.S.

South.....41%
West.....25%
Midwest.....22%
Northeast....12%

—SOURCE: PACKAGED FACTS



to state that the following standards are the most complete and fair that we have yet seen. Note that fully one-half of the total of forty points is applied to flavor. Preliminary judges narrowed the finalists from more than 200 submitted; the tastings by the final judges were blind.

Appearance: Is the general appearance (not presentation) appealing? Does it work well with the flavor? 1-4 points (1- minimum, 2-innovative, 3-very innovative, 4-unique)

Originality: Is this a unique hot sauce preparation? 1-4 points (1-minimum, 2-innovative, 3-very innovative, 4-unique)

Aroma: Is the aroma appealing? Does it work well with the flavor? 1-4 points (1-poor, 2-average, 3-good, 4-excellent)

Heat: Does the heat level accentuate the flavor? 1-3 points (1- too mild, 2-average, 3-exceptional)

Flavor: Most important! 1. Texture: Does the smoothness or chunkiness appeal to you? Does it work well with the sauce? 2. Balance: Is any one ingredient out of proportion? 3. Mouth appeal: Does the flavor start off too strong or weak? 4. Acidity: Is the sauce too acidic or not acidic enough? 5. Miscellaneous: Proper sweet, sour, bitter, salt balance, freshness, crispness, seasoning, and all other taste factors? 1-20 points (1-5 poor, 6-10 average, 11-15 good, 15-19 excellent, 20 perfect)

Overall impression: What is your overall impression of the hot sauce? 1-5 points (1-poor, 2-fair, 3-good, 4-very good, 5- excellent)

Total Score: 40 points equals a perfect score; 6 equals minimum score.

Robb was careful to warn the judges: "Let your taste buds be your guide, rather than your preconceived ideas about what a hot sauce should taste like. If you are unable to judge a particular sauce because you just don't like that style, please disqualify yourself." For organizers planning to produce their own competitions, below are the judging standards used at the *Austin Chronicle* Hot Sauce Contest.

Hot Sauce Collectors

San Diego hot sauce collector Andrew Keeler entered 150 bottles of his collection in the Del Mar Fair in 1994 and finished with a disappointing honorable mention ribbon. "I lost to some kind of thimble collection," Keeler said mournfully.

Such is the current state of hot sauce collections: No one quite knows what to make of them. Of course, bottle collecting has a long and honorable history, but the emphasis is on old and rare bottles. Hot sauce collectors are a different breed entirely because they are driven by culinary—as much as by compulsive collecting—urges.

Some hot sauce collectors are purists. Ed Winn, from Lafayette, Louisiana, has more than a thousand different kinds of "pure" hot sauces—not salsas or picante sauces, just pure hot pepper sauces. He is suspicious of the claims of other hot sauce collectors who say that they have more than 2,000 kinds. Chip Hearn, of the Starboard Restaurant in Dewey Beach, Delaware, claims to have more than 2,300 different varieties at his restaurant, and he uses our broad definition of hot sauce. Other restaurants, such as the Acme Bar and Grill in New York City and On the Verandah in Highlands, North Carolina, use hot sauce



collections and hot sauce tastings as customer promotions.

Coauthor Chuck Evans has a large collection of 1,573 hot sauces that we have referred to often in the text of this book. The following are his reminiscences of a period of his life devoted to—among other things—collecting hot sauces.

The main reason I began collecting hot pepper sauces and salsas was to see what was being produced and sold for retail. I wanted to familiarize myself with the different brands and check out the labels, ingredients, and packaging. Since I am a manufacturer, one of the older specialty sauce bottlers, I wanted the knowledge gained from collecting to give me an edge in the business. The collection began in 1986 and officially ended on June 1, 1995 in order to catalog the collection and make it ready for the book you now hold.

What started out as picking up a few bottles of hot sauces eventually became a quest to find out how many of these unique products exist in the world. After scouring shops in Miami, *bodegas* in the Mexican section of Chicago, the *tiendas* of Juárez, Merida, and Mexico City, the supermarkets of Barbados, and the gourmet shops of New York, Philadelphia, Los Angeles, and numerous other American cities, I began to amass a rather large collection of hot sauces that primarily are produced, bottled, and distributed in their region and locality.

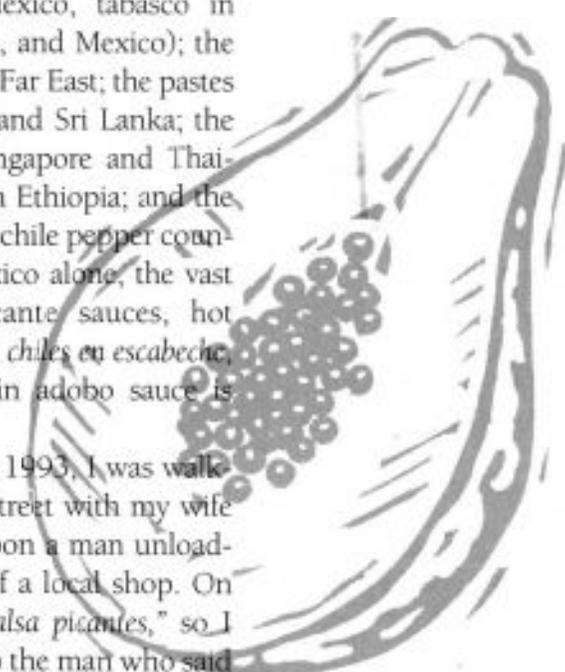
I found unique products from tiny shops in Cuzco and Lima, Peru, to local cottage industries in Antigua, Jamaica, and Costa Rica that produce distinct and locally famous brands of hot sauces that the restaurants, supermarkets, and food stall vendors could not do without.

The products manufactured in these localities are primarily made from the distinct varieties of chiles grown in the



area. Some of these include datil pepper products from St. Augustine, Florida; paprika products from Hungary; New Mexico chile sauces; habanero hot sauces from the Yucatán peninsula of Mexico and the country of Belize; Scotch bonnet pepper hot sauces from the islands of the Caribbean including Jamaica, Trinidad, Barbados, Antigua, and the Dominican Republic; *malagueta* hot sauces and vinegars from Bahai, Brazil; cumin-laced jalapeño salsas from Texas, the tabasco and cayenne hot sauces from Louisiana (now grown mostly in other areas—cayenne in New Mexico, tabasco in Honduras, Venezuela, and Mexico); the chilli sauces from the Far East; the pastes and curries of India and Sri Lanka; the fiery sauces from Singapore and Thailand; the *berbere* from Ethiopia; and the granddaddy of all the chile pepper countries, Mexico. In Mexico alone, the vast array of salsas, picante sauces, hot sauces, *moles*, *pipians*, *chiles en escabeche*, and chipotle chiles in adobo sauce is staggering.

While in Juarez in 1993, I was walking down the main street with my wife and we happened upon a man unloading his car in front of a local shop. On the boxes it read "salsa picantes," so I stopped and talked to the man who said this was his first delivery of a new hot sauce made with the chiltepin, common in this area, and that it was his grandfa-



SPECIALTY SAUCE SALES BY STORES

Supermarkets	75%
Specialty Foods Stores	16.0%
Delis	6.0%
Other Stores	4.0%

ther's recipe. He told me (in Spanish) that he had recently set up production and was bottling this product that was going to be in all the stores in Juárez and, hopefully, throughout Mexico in the next few years. This chance encounter, coming prior to displaying my products at the Fiery Foods Show in Albuquerque, was good

fodder for the hot sauce aficionados that descend upon this show every year. He gave me several sample bottles of a pretty tasty hot sauce, Don Ricardo Salsa de Chile Piquin.

Speaking of the Fiery Foods Show, this annual extravaganza is the ideal place to begin, add to, and learn about hot sauces. You can talk with the manufacturers themselves and reps from foreign countries that are hawking their products to people like Jeff Campbell of Stonewall, Texas, who not only manufactures his own hot sauces, but grows his chiles as well. Jeff is one of the few people who successfully grows habaneros commercially in the United States and was probably its first manufacturer of habanero pepper sauces. Other vendors display an incredible array of hot sauces from the U.S., Mexico, the Caribbean countries, and Central America. Held annually in February or March in Albuquerque, New Mexico, this show is open to the public and people can browse, sample, and purchase products. It's a great place to start any serious collection. I usually find between fifteen and twenty different new hot sauces, but remember, I have a rather large personal collection.

While making purchases at local ethnic stores, I always look for the product

with the cleanest labels and the least dust on the bottle because a dusty bottle has been on the shelf forever. The bottle should still be sealed (in other words, not leaking). Unfortunately, bottled and canned sauces from Mexico tend to be the worst offenders of poor bottling practices and it is of interest that while some Mexican products are tasty, many tend to be very poor in quality, loaded with artificial colorings, especially the habanero salsa picante (hot sauce) found in the Veracruz, Villahermosa, and Yucatán regions. This use of coloring tends to be representative of the festive use of color present in many aspects of their daily life—piñatas, the fabrics and designs, and the brightly colored ceramics used for cooking and decoration.

Another problem area for collectors are Asian chilli sauces as they tend to be sealed improperly. Many of the chilli sauces and pastes contain oil and this seeps down the sides of the bottle, often ruining the label and creating a product I would not dare eat. I have found that many stores will not rotate their stock properly, especially in



small, family-owned grocery stores, and you will often find the old label in back of the new label on the same

shelf. The old labeled sauce is often so dusty and dingy looking that it could qualify as an antique. I found this to be very common in the Mexican areas of Chicago and east Los Angeles, as well as the border cities of northern Mexico.

While I have many interesting stories about hot sauces, unusual places, and strange vendors, sometimes the process itself of lugging the sauces back home can create an amusing tale. Returning to Ohio from Los Angeles or Chicago or Albuquerque, I often haul my carry-on bags, which can contain anywhere from thirty to seventy bottles of hot sauce, often weighing twenty-five to forty pounds per shoulder. I can never seem to find any overhead compartments and often have to borrow someone's foot space, as the flight attendants preferred that the bags full of hot sauces be stowed underneath the seats, not over somebody's head.

My most memorable experience occurred at Miami customs after a return flight from Mexico City. On this trip I brought back probably 125 different canned and bottled hot sauces, salsas, moles, pipians, and chipotles en adobo sauces. I had two carry-ons that were extremely heavy and, considering the heat and other stuff crammed into these bags, they weighed probably fifty to sixty pounds each; therefore, they were very, very heavy. After getting my other check-in bag from the flight, the wait at customs seemed to take forever. It was absolutely packed with luggage, people, and humidity. When I finally reached the counter the officer asked customary questions about the contents of my bags. Of course, I responded with "The usual, souvenirs, T-shirts, a few crafts and about 125 salsas." He definitely looked at me funny and began inquiring as to why I had so

many salsas and for what and decided to look through my bags. He also asked me my occupation and I told him that I manufactured hot sauces and that this was for my personal collection. As he gingerly opened the bags (he could tell that they were delicately packed and incredibly full), he let out a raucous laugh and started to call all (yes, all) the other customs officials over to see his find. Obviously, since this area was so crowded, I gained instant notoriety. As I zipped up my bags he told me that he thought he had seen everything, but now he had one more story to add to his list.

Hints for Collecting

Starting about 1990, a proliferation of salsas, hot pepper sauces, jellies, pastes, and jerk marinades has literally flooded the market, making it one spicy proposition to collect everything that is *hot*, no pun intended. This upsurge in product availability has been created by small manufacturers trying to create a niche. Generally, this is a cottage industry requiring hands-on participation by the owners to do the bottling, labeling, distributing, and so on. Or, the owner can hire a co-packer to perform those services while utilizing the secret recipes of the owner, who either has no time for these functions or is strapped for cash and cannot afford to build a manufacturing facility.

ESTIMATED HOT PEPPER SAUCE BRAND SHARE, YEAR ENDING MARCH 1992

Tabasco*26.6%
Durkee-French	
Red Hot21.5%
Crystal9.5%
Louisiana6.7%
Texas Pete5.2%
Red Devil3.6%
Albert's2.0%
Gebhardt2.0%
Pico Pica1.8%
Try Me1.0%
Melinda's0.3%
Private Label4.4%
All Other15.0%

—SOURCE: PACKAGED FACTS

**APPROXIMATE SALSA
ADVERTISING
EXPENDITURES, 1992**

Pace Foods \$10 million

Old El Paso 5 million

—SOURCE: ADVERTISING AGE

To establish their products, many small manufacturers solicit mail-order catalogs to carry their products, so collectors should look toward mail-order sources that are eager to please the new customer with catalogs filled with unusual hot products from around

the world (see Mail-Order Sources for a complete list).

Additionally, retail shops devoted to hot sauces and other hot and spicy foods (and nonfood items) are springing up all over the United States, often in prime tourist areas. We believe the movement began with Sueann Armstrong's The Chile Shop, which opened in Santa Fe in 1985. A few pioneer shops like hers and Rivera's Chile Shop in San Antonio have blossomed into a mini-industry perhaps now numbering more than a hundred, with fanciful names such as Hot Sauce Harry's in Dallas; Flamingo Flats in St. Michael's, Maryland; Peppers in Dewey Beach, Delaware; Hot Hot Hot in Pasadena; Coyote Cocina in Santa Fe; Uncle Bill's House of Hot Sauce in Missoula, Montana; and Le Saucier in Faneuil Hall Market in Boston, which is



owned by Lisa Lammé. Incidentally, because her livelihood depends on her sauce-sensitive tongue, Lisa's tongue is insured by Lloyd's of London for a million dollars.

As the fiery foods industry continues its strong growth, Calido Chile Traders, headquartered in Merriam, Kansas, has begun franchising their stores in high-traffic enclosed malls throughout the United States, and as of this writing they have twenty-five stores open. Collectors should keep their eyes open for such shops, and should also visit local gourmet shops, which are starting to carry a wider selection of hot sauces. The list of retail shops that we know about is in the back of the book.

Mainstream grocers are starting to understand the trend, too. They are expanding ethnic product lines and creating hot sauce displays within their ethnic grocery sections. One major player in the Cincinnati, Ohio, market is a funky and enormous independent grocer called Jungle Jim's, whose ethnic and specialty grocery manager, Tom Hann, has created a burgeoning section of salsas, hot pepper sauces, and Asian and Indian foods, all within the confines of a traditional—yet huge—grocery store. Central Market, in Austin, Texas, has more than 300 different hot sauces for sale and prides itself on supporting the growing Austin hot sauce industry.

One of the most successful small manufacturers, Caribbean Food Products, whose flagship brand is the Trinidad Habanero Pepper Sauce out of Jacksonville Beach, Florida (see Chapter 3 for a background on this sauce), has fought the slotting wars, free cases of product, co-op advertising requirements, and in general the big-dollar outlay to get its products placed on the shelf of the chain grocery store

and has actually succeeded in making its product a significant regional player in the hot sauce category in the southeastern United States. Predominantly in Florida, Georgia, Alabama, the Carolinas, and Tennessee, Trinidad competes head-to-head with category leader McIlhenny Tabasco Sauce and Durkee's Red Hot Sauce and is starting to get notice for its efforts. Chain stores have begun to realize that the specialty market for hot sauces, salsas, and chile peppers is not a fad, but an emerging trend that will continue with success stories like Trinidad Habanero Hot Pepper Sauce, now in over 1,500 stores and in eight major chains, and poised to continue to capture a growing market share.

Commercial Hot Sauce Manufacturing

There is no textbook for making hot pepper sauces commercially, which is one of the reasons for the wide variety of sauces available. Manufacturers learned by word of mouth, and during their experimentation fashioned sauces from virtually every cultivated chile pepper using many different production methods.

"There are wide variations in hot sauce production," wrote the editors of *Wine & Food Companion* in their hot pepper sauce study. "Some manufacturers salt chile peppers, then mash them; others just toss whole chiles in brine. Some age the mash in white oak barrels; others say you can't tell the difference between aging in oak and aging in plastic. Some brag about aging for three years; others say a month is enough."

Since Tabasco is the hot pepper sauce continuously produced over the longest period of time, let's start with their procedure, which the McIlhenny



Company has used for more than 125 years. After harvest, whole tabasco chiles are crushed in a hammer mill; salt is added in the amount of 8 pounds of salt for every 100 pounds of chiles. This mash is placed in Kentucky white oak barrels with salt-sealed wooden lids that have tiny holes, allowing the gases of the peppers to escape during fermentation. The wooden tops are secured and placed on the barrels with stainless steel hoops (iron hoops disintegrate in the air of the salt and pepper mash).

Each 400-pound barrel is aged for three years, allowing the carbon dioxide to be released for the first two years. After this time, the salt topping hardens and naturally seals the barrel after the fermentation process ceases. The mellowing and aging process is called steeping, permitting the flavors and color to intermingle and mix naturally. The barrels are uncovered and oxidized mash is removed from the top of the barrels. The mash is inspected for aroma, color, and moisture. Upon



TOP SALSAS AND PICANTE SAUCES, 1992

Brand	Sales (Millions)	Share
Pace	\$160.4	32.3
Old El Paso	91.9	18.5
Frito-Lay	54.6	11.0
Chi-Chi's	47.4	9.5
La Victoria	30.2	6.1
Ortega	28.2	5.7
Herdez	9.1	1.8
Newman's Own Salsa	7.5	1.5

—SOURCE: INFORMATION RESOURCES, INC.

being accepted under McIlhenny standards, the mash is pumped into large blending vats and mixed with distilled, all-natural white vinegar in the ratio of two-thirds vinegar to one-third mash. (Before being manufactured with commercial equipment, the blending process was referred to as "pounding," where the pepper mash was pushed manually through a strainer with a flat-headed "pounder,"

and the vinegar was added. This was a very time-consuming process that took a lot of manual labor to do large quantities of sauce.)

For a month, this mixture is stirred for five minutes every hour. Finally, the vinegar-mash solution is strained, filtered, and bottled under the familiar trademarked diamond-shaped white, green, and red label. The strained mash residue is sold to crawfish boil and hot pepper cream manufacturers.

Many hot pepper sauces on the market today are made from mash, and Dave was fortunate enough in 1992 to visit the habanero mash plant of Quetzal Foods in the appropriately named town of Los Chiles, Costa Rica. Stuart Jeffrey and Cody Jordan had set up quite a major growing and packing operation, based on several hundred acres of their specially developed 'Rica Red' variety of habanero. When Dave arrived at the site, they had twenty-four tons of 'Rica Red' mash sitting on their

loading dock—with tons of additional mash being produced every day. Stuart and Cody revealed to us the steps in producing habanero mash, the first stage in hot sauce manufacturing.

The 'Rica Red' habaneros are picked, destemmed, sorted, bagged, and moved to the plant from the field by pickup truck. A flowing water wash cleans the chiles, which are further sorted, and then they are treated with an organic grapefruit extract as a bactericide. The chiles are moved from the wash by conveyor belt into a revolving cylinder that spin-dries the chiles. From the drier, the chiles move to the grinder, where they are ground into one-half- or one-quarter-inch pieces. (The seeds of the chile remain in the mash.) Salt is added at this stage to 15 percent of the volume of the chiles. The rough mash is pumped into sealed tanks and ferments for ten to twelve days. The fermented mash is then pumped into nylon bags with polyethylene liners that are supported by heavy wooden frames. The package, called a "tote," weighs 2,200 pounds. The totes are sealed with nylon ties and are transported by truck to Limón, where they are sent in containers to Louisiana. The mash continues to ferment about 5 percent more during shipping. After further aging in Louisiana, the mash is used by hot sauce manufacturers to add heat to cayenne sauces. At the plant, a pulper removes seeds and skin particles before it is blended. Dilution with water or vinegar reduces the salt concentration to less than 10 percent.

Manufacturing Montezuma® Brand Hot Sauces

Hot sauce manufacturing at Sauces & Salsas, Ltd., producers of the Montezuma® brand is a multifaceted manufacturing



operation. This small specialty sauce manufacturer has created a diverse line of fifteen hot pepper sauces, including America's best-selling *brown* hot pepper sauce, Montezuma® Smokey Chipotle®. They also produce eight different salsas, including Veracruz Peanut Salsa, Smokey Chipotle® Salsa, and Salsa Michoacan, as well as their flagship Fiesta Salsa. Other products include Jamaican Jerk Marinade, a finalist in the condiment category at the 1991 International Fancy Food & Confection Show in New York, several hot chicken wing sauces, barbecue sauces, meat marinades, pepper spreads, taco and Tex-Mex chili spice mixes, and a full line of tortilla chips.

Developing this wide assortment of chile sauces and salsas required years of experimentation. Many of the recipes have their roots in older recipes that were used fresh; others were created by the owner of the company, coauthor Chuck Evans. All recipes have been developed and modified to achieve a desired finished product that complements the taste characteristics of any of the twenty-four different chiles that Chuck uses in his products.

This diverse line requires several unique processing methods and an unusual array of grinding and cutting equipment to produce all these items in the small but efficient facility. The chicken wing sauces are created by grinding the pepper mash (one sauce is made from a red jalapeño mash, the other from a red habanero mash) through an emulsifier, which totally turns any seeds and solids to liquid, utilizing all the chile pulp. The pulp is mixed in a one-to-one ratio with distilled white vinegar, garlic, and spices, and the mixture is blended by hand with wooden paddles, thoroughly mix-

ing the sauce until it reaches a blended and smooth consistency. The finished sauce will set three to four weeks, and the sauce is stirred intermittently. Both mashes are aged approximately one to one and a half months before further dilution with vinegar. Then the sauce is bottled and labeled.

Sauces & Salsas, Ltd., cooks only two of their fifteen hot pepper sauces and four different processes are used to create them. The hot sauces that originate from a pepper mash are made in the same fashion as the chicken wing sauces mentioned previously. None of these items are cooked. The hot pepper sauces that originate from chopped chiles have one additional step, which is that of grinding the chiles to a mash prior to emulsifying the mash to a liquid. The remainder of the hot pepper sauces start from dried Mexican chiles. The chiles need to be reconstituted and rehydrated to a plump and juicy state. This is done by placing the dried chiles in plastic pails with the spices, salt, garlic, and vinegar. Either white distilled vinegar or apple cider vinegar is used, and sometimes a blend of the two. The white distilled vinegar is generally used in the hotter pepper sauces as this vinegar adds a bite and sharper edge to the already hot pepper mash. The apple cider vinegar is used for the more delicate pepper sauces, giving them a mellow and more subtle flavor.

The rehydrating chiles usually sit for about two months, which allows the chiles to gain flavor through the spices and vinegar and to gain plumpness by absorbing the vinegar. The entire mixture is then processed in a grinder, making a thick and strong pulp mash. Since the chiles have steeped for a couple months, the peppers are soft and grind very easily. After this grinding



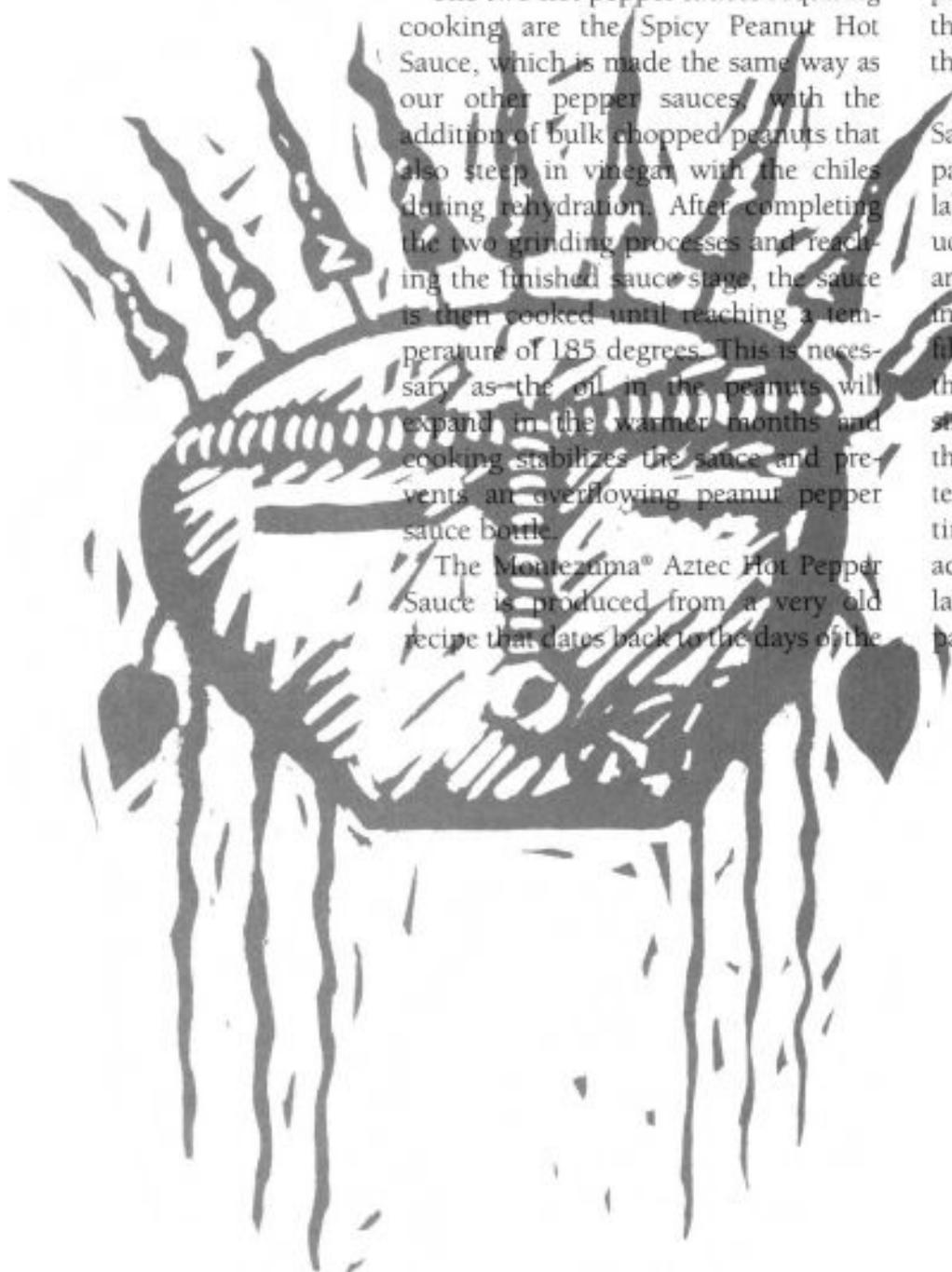
process, the pepper mashes are put through their own additional grinding process, utilizing an emulsifying grinder that takes the pulp, skins, seeds, and all and reduces them to a liquid. This thick mash is then aged for another three to five months and stored. After vinegar is added to the mash until the desired consistency is achieved, the finished sauce is thoroughly stirred and set aside until ready for bottling.

The two hot pepper sauces requiring cooking are the Spicy Peanut Hot Sauce, which is made the same way as our other pepper sauces, with the addition of bulk chopped peanuts that also steep in vinegar with the chiles during rehydration. After completing the two grinding processes and reaching the finished sauce stage, the sauce is then cooked until reaching a temperature of 185 degrees. This is necessary as the oil in the peanuts will expand in the warmer months and cooking stabilizes the sauce and prevents an overflowing peanut pepper sauce bottle.

The Moleztima® Aztec Hot Pepper Sauce is produced from a very old recipe that dates back to the days of the

Spanish conquest in central Mexico. This is the only pepper sauce that is made with pumpkin seeds (*pepitas*) and sesame seeds. The seeds are toasted in a dry skillet over medium heat until they begin to pop (caused by expanding of oil in seeds). The seeds are added to the steeping chiles *de árbol*, along with a unique spice mixture, garlic, and apple cider vinegar. The process is the same as for the peanut sauce. It is cooked to stabilize the oil from the seeds before bottling the sauce.

The bottling process at Sauces and Salsas, Ltd., is basically still a hand-pack operation and intensive manual labor is required to process their product line. The manufacture of the salsas and barbecue sauces requires the mixing of the specific ingredients and hot-filling the jars once the sauces reach the required temperature. Utilizing a single-stroke, piston-filling machine, the jars are then capped by hand, protective bands are added in their distinctive solid red color, lid labels adhered by hand, and the product label is manually placed to finish the package. ♣



For home cooks who want to experiment with making commercial-style sauces at home, we offer the following recipes that approximate famous sauces.

Famous Homemade Hot Pepper Sauce

Because the chiles are not aged in oak barrels for three years, this will be only a rough approximation of the famous McIlhenny product. You will have to grow your own tabascos or substitute dried ones that have been rehydrated. Other small, hot, fresh red chiles can also be substituted for the tabascos.

1 pound fresh red tabasco chiles,
chopped
2 cups distilled white vinegar
2 teaspoons salt

Combine the chiles and the vinegar in a saucepan and heat. Stir in the salt and simmer for 5 minutes. Remove from the heat, cool, and place in a blender. Puree until smooth, remove, strain, and place in a glass jar. Allow to steep for 2 weeks in the refrigerator.

Remove, strain the sauce, and adjust the consistency by adding more vinegar if necessary.

Yield: 2 cups

Heat Scale: 

Note: This recipe requires advance preparation.

Famous Homemade Picante Sauce

Although most commercial salsas and picante sauces are made from similar ingredients, their flavors differ because of spices, cooking techniques, and the proportion of ingredients. Perhaps this home-cooked version outdoes the original—you tell us. It is important to use only Mexican oregano, as Mediterranean oregano will make this taste like a pasta sauce.

- 6 to 8 ripe red tomatoes (about 4 pounds), peeled, seeded, and finely chopped
- 2 onions, chopped
- 3 cloves garlic, minced
- 1 cup cider vinegar
- 2 teaspoons Mexican oregano
- 1 tablespoon tomato paste
- Salt to taste
- 6 jalapeño chiles, seeds and stems removed, chopped

In a large saucepan or Dutch oven, combine the tomatoes, onions, garlic, vinegar, oregano, tomato paste, and salt. Bring to a boil, reduce the heat and cook for 15 minutes on medium heat to thicken the sauce.

Add the jalapeños and continue cooking for 15 more minutes. Remove from the heat, cool to room temperature, and serve with chips.

Yield: About 4 cups

Heat Scale: 🌶️ 🌶️



Famous Homemade Hot Ketchup

With salsa overtaking ketchup in sales volume in 1992, it made sense that the ketchup makers would fight back. There are probably a dozen brands of hot and spicy ketchup on the market these days, and more to come.

6 pounds ripe tomatoes, chopped
1 small purple onion, peeled and chopped
2 teaspoons dried Italian parsley
1 1/2 cups malt vinegar
1/2 cup plus 2 tablespoons packed brown sugar
3/4 teaspoon salt
Dash of white pepper
1/2 teaspoon habanero powder (or more to taste)
1 cinnamon stick, halved
1/2 whole nutmeg, tapped carefully with a hammer to split
1/2 teaspoon mustard seeds
1 teaspoon fennel seeds

Place the tomatoes, onion, and parsley in a 4- to 5-quart heavy pot. Bring the ingredients to a boil over high heat, reduce the heat to medium, and cook until the tomatoes are softened, about 20 to 25 minutes.

Press the tomato mixture through a fine sieve, pressing hard on the solids with the back of a broad wooden spoon to release the puree. Return the puree to the pot and discard the solids.

Add the vinegar, sugar, salt, white pepper, and the powdered habanero chile to the puree. Tie the remaining ingredients in several layers of cheesecloth, and add them to the pot. Bring the mixture to a boil over high heat, reduce the heat to medium, and cook 2 to 2 1/2 hours, uncovered. As it cooks, periodically remove the froth that rises and stir down the sides. When the mixture is very thick, remove the tied spices.

Ladle the ketchup into a jar. Allow it to cool, and refrigerate. It keeps indefinitely.

Yield: 2 1/2 cups

Heat Scale: 

Caribbean Sun-of-a Beach Hot Pepper Sauce

If there were a typical eastern Caribbean hot sauce, this might be it. It has hints of Trinidad, Barbados, and even Grenada. To be perfectly authentic, you should buy or grow the red habaneros, called Congo or bonney peppers, so popular in that part of the Caribbean.

1/2 pound red habanero chiles,
seeds and stems removed
1 white onion, chopped
2 cloves garlic, chopped
1 medium papaya, boiled until
tender, peeled, seeded, and finely
chopped
1 tomato, finely chopped
1/2 cup cider vinegar
1/2 cup lime juice (or lemon juice)
2 tablespoons water
1 teaspoon thyme
1 teaspoon basil
1/2 teaspoon ground nutmeg
2 tablespoons dry mustard
1/2 teaspoon turmeric

Combine the chiles, onion, garlic, papaya, and tomato in a food processor and puree (you may have to do this in batches). Remove to a shallow bowl.

Combine the vinegar, lime juice, and water in a saucepan and heat until it reaches a slight boil, then sprinkle the thyme, basil, nutmeg, mustard, and turmeric. Pour this hot, spiced mixture over the reserved puree and mix thoroughly. It will last up to eight weeks in the refrigerator.

Yield: 3 to 4 cups

Heat Scale: 

Chuck's Chipotle Sauce

This chipotle sauce is a version of coauthor Chuck's best-selling brown hot sauce, *Smokey Chipotle® Hot Sauce*, manufactured by Sauces & Salsas, Ltd., under the Montezuma® brand. A tasty way to reconstitute dried chipotle chiles is to place them in a bowl and cover them with cider vinegar. After several days, the reconstituted chiles will be plump.

12 dried chipotle chiles, stems removed, reconstituted as above or soaked in hot water for 1 hour
1 medium white onion, sliced
3 cloves garlic, sliced
3 cups water
1/4 cup cider vinegar
1/4 cup tomato sauce
Salt to taste
2 cups white distilled vinegar (more or less, depending on the desired thickness of the sauce)

Combine all the ingredients except the 2 cups of distilled vinegar in a saucepan, cover, and simmer over low heat until the sauce is reduced to about 1 1/2 cups. Puree the mixture in a food processor or a blender until a pastelike, seeded mixture is achieved.

Combine the paste and the vinegar in a bowl and stir well. Strain through a sieve to remove the seeds and discard the solids.

Yield: 3 to 4 cups

Heat Scale: 



Transplanted Sriracha Sauce

A table condiment to similar to ketchup—but much more pungent—sriracha sauce is named after a seaside town in Thailand. Increasingly popular, this sauce is found on the tables of Thai and Vietnamese restaurants all over North America. Fresh red chiles are the key to the flavor of this recipe.

- 1 pound fresh red serrano, cayenne, Thai, or chile de arbol chiles, stems removed
- 2 1/2 cups rice vinegar (substitute white distilled vinegar)
- 1/4 cup sugar
- 1 tablespoon salt

Remove the stems from the chiles. Place the chiles and vinegar in a saucepan and heat to boiling. Turn off the heat and add the sugar and salt and stir until dissolved. Place the saucepan contents in a food processor or blender and puree to a smooth, thin-paste consistency. Add additional rice vinegar if the mixture is too thick. Allow the mixture to steep for several hours, place in glass containers, and refrigerate. The consistency should be slightly thinner than ketchup.

Optional: Strain the sauce through a sieve and discard the solids for a smooth, seedless consistency.

Yield: 3 to 4 cups

Heat Scale: 

CHAPTER TWO



Latin American Lava

An entire book could be written on Mexican sauces and probably will be some day. Since sauces are so integral to the culinary arts of that country, saucemaking is a high art and sauce variations probably number in the thousands. And then there are all the other sauces of Central and South America! It is impossible to cover every variation here, but we've attempted to include all the major types of Latin sauces. Readers and cooks should remember that Mexicans and other Latins do not make the distinctions between salsa (uncooked) and sauce (cooked) that Americans do—south of the border, everything's a salsa!

Hot Sauce Origins

It makes sense that hot sauces first appeared in the regions where the five different species of chiles were domesticated. Three major regions seem likely as the possible home of hot sauce: the Andes (*baccatum* and *pubescens* species), the Amazon Basin (*chinense* and *frutescens* species), and Mexico/Central America (*annuum* species). Since the domestication of chiles and the subsequent invention of hot sauce predate native written languages, we are forced to rely on the observations of the Euro-

pean conquerors and the theories of food historians.

Anthropologist Sophie Coe speculates that the first sauces were used for tortilla dipping. "The simplest sauce was ground dried chiles and water," she writes in *America's First Cuisines*. "From this humble ancestor comes the line which terminates with trendy salsas beloved of a certain school of today's chefs." We believe that the ground or crushed chiles—sometimes in a thick sauce—were used to preserve and prolong the life of a piece of meat, fish, or other game. Since there was no refrigeration, fresh meat spoiled quickly, and by trial and error, the earliest cooks realized that chiles were an antioxidant, extending the "shelf-life" of meats. The early cooks also learned additional methods of preservation, including smoking and drying out the meat. The use of spices and salt became important to preserve and mask bad odors that resulted from spoiled meat. Chiles were often used in such preservation methods as "jerking" wild boar in Jamaica; adding lime juice to fish to make ceviche in Central America and Mexico; smoking whitefish in Central Mexico; and making dried beef or jerky in the British islands of the Caribbean.



Natural preservatives were discovered and the use of citrus juices and the distillation of fruits to create vinegar added to the immense diversity of flavor and most important, extended preservation of foodstuffs. Combining flavorful ingredients such as chiles, fresh herbs, and spices with natural preservatives increased the diversity of the dishes and made flavor, color, and aroma essential elements of cooking styles.

"But even the original inventors of tortilla-dipping sauces varied them when they could," Coe added. "The ground toasted seeds of large and small squashes, always carefully differentiated by the Maya, could be added to the basic chile water, or you could mix *epazote* with the water and then add ground, toasted squash seeds to the flavored liquid." As more and more ingredients were added, a unique family of sauces was developed.

A Million Moles

The word *mole*, from the Nahuatl (Aztec language) *molli*, means "mixture," as in *guacamole*, a mixture of vegetables (*guaca*). Some sources say that the word is taken from the Spanish verb *moler*, meaning to grind. Whatever its precise origin, the word used by itself embraces a vast number of sauces utilizing every imaginable combination of meats, vegetables, spices, and flavorings—sometimes up to three dozen different ingredients. Not only are there many ingredients, there are also dozens of variations on *mole*—red moles, green moles, brown moles, fiery moles, and even mild moles.

The Franciscan friar Bernardino de Sahagún was one of the earliest food historians of Mexican chiles and *mole* cookery. In his book, *Historia General de las Cosas de la Nueva España*, pub-

lished in 1529, he wrote: "They also used to eat kinds of stews with chiles: one kind of stew was made with yellow chile, another kind was *chilmolli*, made with *chiltepil* and tomatoes; another kind of *chilmolli* was made of yellow chile and tomatoes." The earliest *moles* were simple compared with what was to come after the Spanish invasion. Ana M. Benítez, who reconstructed pre-Columbian dishes based on de Sahagún's descriptions, used four different chiles (ancho, mulato, pasilla, and chipotle), plus tomatoes, garlic, pumpkins, tomatillos, and chayote as the basis of her *moles*. The addition of Old World ingredients such as almonds, raisins, garlic, cinnamon, and cloves would eventually transform the basic *mole* of the Aztecs into a true delicacy.

Mole poblano, originally called *mole de olores* ("fragrant *mole*"), traditionally served on special occasions such as Christmas, is the sauce that combines chiles and chocolate, a popular and revered food of the Aztecs. Moctezuma's court consumed 50 jugs of chile-laced hot chocolate a day, and warriors drank it to soothe their nerves before going into battle. However, the story of how chocolate was combined with chile sauces does not involve warriors, but rather nuns.

Legend holds that *mole poblano* was invented in the sixteenth century by the nuns of the convent of Santa Rosa in the city of Puebla. It seems that the archbishop was coming to visit, and the nuns were worried because they had no food elegant enough to serve someone of his eminence. So they prayed for guidance and one of the nuns had a vision. She directed that everyone in the convent should begin chopping and grinding everything edible they could find in the kitchen.

Into a pot went chiles, tomatoes, nuts, sugar, tortillas, bananas, raisins, garlic, avocados, and dozens of herbs and spices. The final ingredient was the magic one: chocolate. The chocolate, they reasoned, would smooth the flavor of the sauce by slightly cutting its heat. Then the nuns slaughtered their only turkey and served it with the *mole* sauce to the archbishop, who declared it the finest dish he had ever tasted.

This is a great legend, but a more likely scenario holds that the basic *mole* of the Aztecs was gradually transformed by a collision of cuisines. Regarding the use of chocolate, since that delicacy was reserved for Aztec royalty, the military nobility, and religious officials, perhaps Aztec serving girls at the convent gave a royal recipe to the nuns so they could honor their royalty, the archbishop. At any rate, the recipe for *mole poblano* was rescued from oblivion and became a holiday favorite. Benitez noted: "In the book on Puebla cooking, published in Puebla in 1877, we find recipes for making forty-four kinds of *mole*; there are also sixteen kinds of *manchamantelas* (tablecloth stainers) which are dishes with different kinds of chiles."

In Mexico today, cooks who specialize in *moles* are termed *moleros*, and they even have their own competition, the National Mole Fair held every year in October at the town of San Pedro Atocpan, just south of Mexico City. At the fair, thousands of people sample hundreds of different *moles* created by restaurateurs and *mole* wholesalers. This fair is the Mexican equivalent of chili con carne cookoffs in the United



States; the *moleros* take great pride in their fiery creations and consider each *mole* a work of art in the same way that chili cookoff chefs regard their chili con carne. Often the preparation of a family *mole* recipe takes as long as three days. Their recipes are family secrets not to be revealed to others under any circumstances; indeed, they are passed down from generation to generation.

"If one of my children wants to carry on my business as a *molero* and is serious about it," *molero* Villa Suarez told reporter William Stockton, "I will tell them all the secrets when the time comes." But he went on to indicate that if his children were not interested in becoming *moleros*, his secrets would die with him.

The color of a particular *mole* depends mostly upon the varieties of chiles utilized. A green *mole* consists mostly of Poblano chiles while a red *mole* could contain three or four different varieties of dried red chiles, such as chiles de árbol, or cascabels. The brown and black *moles* owe their color to pasillas and anchos, both of which are

often called "chile negro" because of their dark hues when dried. The dark color of *mole negro* can also be the result of roasting the chiles until they are

almost black, as is the custom in Oaxaca.

Other than chiles, there are literally dozens of other ingredients added to the various *moles*, including almonds, anise, bananas, chocolate, cinnamon, cilantro, cloves, coconut, garlic, onions, peanuts, peppercorns, piñons, pumpkin

seeds, raisins, sesame seeds, toasted bread, tomatillos, tomatoes, tortillas, and walnuts. Undoubtedly, some *moleros* add coriander, cumin, epazote, oregano, thyme, and other spices to their *moles*.

In 1963 a group of *moleros* formed a *mole* cooperative of sixty partners who banded together for the good of their craft. They shared equipment such as pulverizers and mills, and eventually organized a fair exclusively dedicated to *mole*, so they formed the *Feria Nacional del Mole*, the National *Mole* Fair, held in conjunction with the fairs of the local pueblos.

By 1982, the fair had grown so large that the committee moved the location and the date to accommodate all the visitors. The *mole* fair became a national event and was eventually placed on the Secretary of Tourism's calendar of fairs and fiestas. Each year bigger and better events were presented. As a result, restaurants began featuring more *mole* specials and tourists had more opportunities to experience the various *moles*. The National *Mole* Fair has certainly become one of the premier hot sauce events in the world.

But Puebla is not the only state in Mexico with a reputation for *moles*.

Oaxaca, in the south, lays claim to seven unique *moles*—and dozens and dozens of variations. Susana Trilling, who owns the Seasons of My Heart cooking school outside Oaxaca city at Rancho Aurora, was our guide to the *moles* of Oaxaca. During a trip to her school, Dave was given lessons on preparing the famous *Mole Negro Oaxaqueño*, while Susana described her experiences with the seven famous *moles*. She later wrote about the *moles* in a *Chile Pepper* magazine article titled: "My Search for the Seventh *Mole*." Susana wondered about the number seven, because there are seven regions in the state of Oaxaca, and, of course, seven days in the week. But then she read *Tradiciones Gastronómicas Oaxaqueñas*, in which the author, Ana Maria Guzmán de Vasquez Colmenares, noted: "There must be something magical in the number seven, for the number of Oaxacan *moles* coincides with the wonders of the world, the theological virtues, the wise men of Athens—and for their wisdom which elected the number seven to represent justice."

"There may be seven *moles*," say the locals, "but thousands and thousands of cooks all have their own versions, so how many does that make?" One magazine writer suggested: "Oaxaca should be the land of 200 *moles*!"

For the record, the seven *moles* are: *mole negro*, *mole coloradito*, *mole verde*, *mole amarillo*, *mole rojo*, *manchas manteles* ("tablecloth stainer"), and *mole chichilo*. They are all descendants of *clemole*, believed to be the original *mole* of Oaxaca. It was quite simple, being composed of ancho and pasilla chiles, garlic, cloves, cinnamon, and coriander.

The origin of this *clemole* predates the Spanish conquest; *mole* ingredients have been found in the tombs at Monte

“There are more different kinds of mole in Mexico than there are cheeses in France.”

—RICHARD AND
WENDY CONDON

Albán and *moles* were probably served at the Zapotec palace at Zaachila. About 500 B.C., the Monte Albán culture, in the Valley of Oaxaca, began exporting a new type of pottery vessel to nearby regions. These vessels resembled the hand-held *molcajete* mortars of today and were called Suchilquitongo bowls. Because the *molcajetes* are used to crush chile pods and make *salsas* today, the Suchilquitongo bowls are probably the first evidence we have for the creation of crushed chile and chile powders. Scientists speculate that chile powder was developed soon after the Suchilquitongo bowls were invented, and both the tool and the product were then exported. As fresh sauces, pastes, and *moles* were made and ground daily, finding a means of storing these items was necessary. The use of ceramics enabled the Native Americans to set the mixtures aside and use at a later point. This simple progression of storage also permitted flavors to develop and allowed the sauces to become more rounded and mellow.

A carved glyph found in the ceremonial center of Monte Albán is further evidence of the early importance of chile peppers. It features a chile plant with three pendant pods on one end and the head of a man on the other. Some experts believe that the glyph is one of a number of "tablets of conquest" that marked the sites conquered by the Monte Albán culture.

The Oaxacan *moles* are characterized by unusual chiles that are unique to the region. In a discussion with chile vendor Eliseo Ramirez, Dave learned that there are sixty chiles grown only in the state of Oaxaca and nowhere else in Mexico. Of those sixty, he carried about ten. Some of these unusual chiles include *chiles de agua*, which grow erect and are pointed

at the end. The *chiles chilhuacle*, which are short and fat, come in two varieties, black and red. The red variety is called "the saffron of the poor" because a small amount of ground *chilhuacle rojo* gives food a saffron color. Other unique chiles are the red-orange *chiles onzas*, the yellow *costeño*, and the *pasilla Oaxaqueña* (sometimes called *pasilla Mexicana*), a smoked *pasilla* that adds a chipotle-like flavor to *moles*.

In the market, Dave also learned an easy way to make *moles*. Instead of tediously grinding all the ingredients on a *metate*, the cooks would go to the Benito Juárez market, buy all their chiles, nuts, and seeds, and have them custom-ground in the special *molinos*, or mills, in another section of the market. The result is a dark paste that is later converted into a *mole* sauce.

Susana Trilling describes the more tedious process: "The chiles are toasted black, soaked and ground, and blended with fried tomatoes, tomatillos, and roasted garlic and onions. Then come nuts and seeds—some toasted, some fried. Almonds, peanuts, pecans, chile seeds, and sesame seeds. There are almost always more sesame seeds than any other seed or nut. They have to be fried slowly and carefully, with lots of love and attention. Hence the affectionate Mexican *dicho* (saying): "You are the sesame seed of my *mole*."

There are other special ingredients that characterize the different Oaxacan

HOT SAUCE NAMES ON RELIGIOUS THEMES,

PART I

- Pure Hell Hot Sauce
- Hot Sauce from Hell
- Hotter 'n Hell Sauce
- Gib's Bottled Hell
- Road to Hell
- Hellfire and Damnation
- Hell in a Bottle
- Nel's Old Time Hell Hot
- Jamaican Hell Fire
Doc's Special
- Hell and Beyond
- BBQ Sauce from Hell
- Salsa from the Gods

moles. Avocado leaves, difficult to find in the U.S. and Canada, are used in *mole negro*. Fresh green herbs such as epazote and parsley are the source of the green color of *mole verde*. Pineapple and banana are added to *manchas manteles*, while string beans, chayote, and *chiles costeños* are ingredients in *mole amarillo*.

Many different meats are added to *moles*, from chicken to beef to fish, but by far the most common meat served is

turkey. In fact, turkey is so important in *mole negro* that Mexican writer Manuel Toussaint noted that the turkey in the *mole* was as important as the eagle in the Mexican flag, and another writer suggested that to refuse to eat *mole negro* was a crime of treason against the homeland!

Moles, of course, are served with tortillas, which weren't always popular with foreign visitors. In 1828, Claudio Linati wrote: "These tortillas, rather tasteless,

Not a Customary Import

"Just show me the pills and everything will be fine," the customs agent repeated for the third time.

"But I don't have any pills," I continued to insist.

Maybe it was my appearance that convinced the customs agent at the U.S. border I was smuggling something. My long hair was matted and my clothes looked slept in. My eyes were glassy and I hadn't recently shaved. I had boarded the night train after midnight in San Luis Potosi, drank tequila until the wee hours with some Mexicans I had just met, and slept poorly in the Pullman bunk. I woke up as we pulled into Nuevo Laredo looking less than stylish in my dirty, tequila-scented clothes of the day before.

"So what's in these bottles?" the customs agent asked, pulling dozens of containers wrapped in brown paper out of my bag. His grin disappeared when he discovered that each package contained a carefully wrapped bottle of pepper sauce.

"I collect hot sauces," I said as

matter-of-factly as possible.

He looked at me with the disbelief customs agents reserve for obvious smugglers, as if collecting hot sauces were somehow peculiar.

"All of these bottles contain hot sauce?" he asked, checking one more time to see if I wanted to change my story.

"Yes sir, hot sauce in every one," I answered. He held one up to the light and shook it to see if there were pills or marijuana seeds floating around inside.

"What in God's name do you do with all this hot sauce?" he wanted to know.

While smart alecky answers flooded my brain, I resisted the temptation to antagonize this man. One wrong move and he would start dumping out my hot sauces and then where would I be?

"I put it on my food," I deadpanned.

"Well, you must like it awful hot," he said as he waved me on, back into the bosom of my own country.

—Robb Walsh

are indigestible for the Europeans who don't like to season them with chile as the native people do, as this sometimes provokes intestinal upsets and obstruction in the digestive organs." However, the Europeans eventually learned to enjoy tortillas with their *moles*, as is evidenced by tourists in restaurants along the *zócalo* dipping their tortillas into bowls of *mole amarillo*.

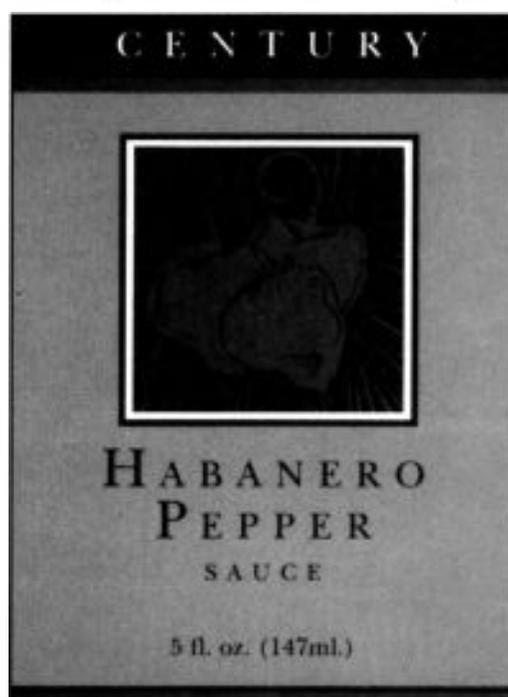
Other Mexican Sauces

Mexico, which grows more varieties of chiles than any other country, also has the greatest number of different kinds of sauces. Closely related to *moles* are the *pipiáns*, the sauces based on pumpkin seeds, or *pepitas*. The word is spelled *pepián* in Jalisco, and variations abound all over Mexico. Noted Mexican food authority Rick Bayless believes that the *pipián verde* of Puebla, made with tomatillos, green chile, and herbs "is the equivalent of *mole verde* made in other parts of the country." Perhaps, like the Oaxacan *clémole*, *pipiáns* are the precursor to *moles*, for they resemble the early chile sauces described by Bernardino de Sahagún in the sixteenth century. We have included two classic *pipiáns*, a red and a green.

The cooks of Mexico have invented a number of sauces based on specific varieties of chiles. In the northern state of Sonora, the tiny chiltepins grow wild and are collected in the mountains by the *chiltepineros* who sell them from stands along the road that parallels the Rio Sonora. The extremely hot recipe for *salsa casera* (Homemade Chiltepin Sauce," comes from Antonio Heras-Duran, who prepared it for us at his mother's house in Cumpas.

Five additional cooked sauces made from dried chiles show the wide range of flavors and textures that such sauces

have. On the other end of the heat scale from *Salsa Casera* is Guajillo Sauce, which is commonly served over pork. It too is a northern sauce. The Chile de Árbol Sauce is served all over the country, as is the Chipotle-Tomatillo Sauce, which can also serve as a barbecue sauce. Chipotles en Adobo also features the chipotle chile. *Salsa Borracha*, the



famed "drunken sauce" of central Mexico, is also used with barbecues.

In the category of uncooked sauces—what we call salsas—there is an equally large variety. First we present Guacamole, one of the most commonly prepared Mexican sauces. We have not tinkered with the classic recipe. In northern Mexico, some interesting salsas depend on roasting the vegetables over an open flame. Jim Peyton, a cookbook author who specializes in the cuisines of the border regions, described them in his article, "Salsas del Norte," in *Chile Pepper* magazine. *Salsa de Jalapeño o Serrano Asado* is a deceptively simple sauce for such complex flavors while *Salsa Cruda de*

Chihuahua is the northern version of the *pico de gallo*. Guaca-Chile Salsa from Monterrey is courtesy of Dave's favorite Mexican restaurant, El Norteño, of Albuquerque. Moving south, a salsa called *tlatonile* from the state of

Veracruz utilizes limes with tomatoes and peanuts.

The Yucatán Peninsula has a wealth of unique hot sauces, and we present six of them here. Xnipec Salsa, which translates as "dog's nose" or "dog's breath" salsa, is not only is extremely hot, but is also extremely aromatic because of the habaneros and lime-marinated onions. The word *xnipec* refers to the phrase from Mayan language that actually means "even makes a dog's nose hot," referring to

the fact that a dog's nose is usually cold. Salsa Xcatic, uses much milder chiles for a sauce usually served with seafood. Recado Rojo, a seasoning paste from Yucatán, has the unique coloring of *achiote*, or annatto seeds. The technique of roasting the chiles and vegetables produces Roasted Habanero Sauce, which can be extremely hot. Salpicón, a radish salsa with bitter orange juice, was provided by *Chile Pepper* food editor Nancy Gerlach, an expert on foods of the Yucatán Peninsula.

Another good example of the combination of habaneros and vegetables is the Belizean style of hot sauce that was pioneered by Marie Sharp. She produced the original Melinda's Hot Sauce (now called Marie Sharp's Hot Sauce in North America), and Dave visited her hot sauce operation in southern Belize in 1988. She revealed her technique, which utilized cooked carrots and

onions as a base. Then pureed habaneros were added to the appropriate heat level and the sauce was finished with a small amount of vinegar. This method created a milder, more flavorful sauce than that made by simply combining the pureed chiles with vinegar. We have attempted to duplicate Marie's recipe with Belizean Habanero Hot Sauce.

Another Central American sauce—or salsa—is Curtido, a spicy cabbage relish from El Salvador. It is a topping for *pupusas*, the country's equivalent of tacos. In place of a cooked tortilla, masa dough is sealed around a filling, then toasted on a griddle. The dough becomes speckled with brown and the filling become hot in the center. The *pupusa* is then served with *curtido*, refried beans, guacamole, and sour cream.

South American Môlhos and Other Hot Sauces

Versatile and varied, the chile-filled *salsas* of South America are sauces fresh or cooked and thick or thin. They range from incendiary liquefied *malaguetas* to aji pastes, and their principal use is to concentrate fresh chiles into a form with a longer shelf life. Our first recipe is just such a paste, Aji Molido. The heat will vary depending on the chiles you use, but remember—most concentrates of chiles are rather hot.

In the Andes, aji *salsas* are used to add heat to bland foods such as potatoes, beans, corn, and manioc. Salsa de Aji, from Ecuador, is similar to the Mexican *pico de gallo*, but the chiles are applied with a twist, being pureed before they are added. Salsa Picante de Peru, the classic Peruvian hot salsa, and Pebre, the Chilean hot salsa, also resemble the Mexican favorite, varying only in the herbs used to flavor them. Another

“Mexican sauces are not the ‘napping’ variety—as would be a light butter sauce or hollandaise, say. Rather, the sauces are the dish—the bulk, the vegetables, the flavorings, the nutrition. The sauce and the stew, it seems to me, are one and the same.”

—RICK BAYLESS



versatile aji sauce is Miguel's Peruvian Aji Sauce. Two truly different sauces from Peru and Ecuador for flavoring potatoes are Ocopa Sauce Arequipa-style, which combines ajis with walnuts, cheese, and shrimp to flavor potatoes and fried fish, and Salsa de Mani, which features peanuts and cheese—along with ajis, of course.

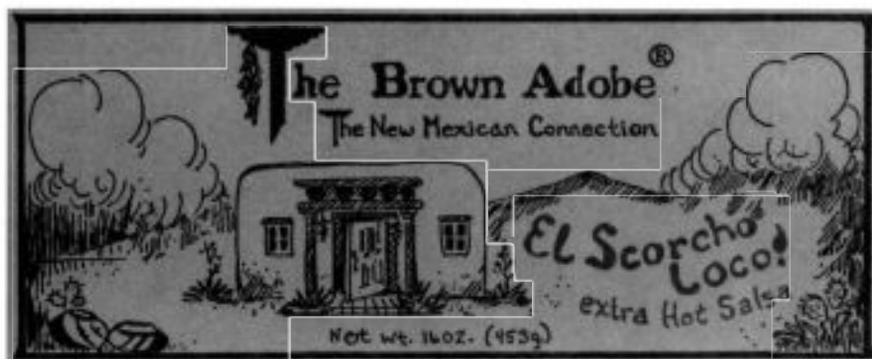
The Brazilian sauces are next. Molho Malagueta, features that fiery tabasco relative, the *malagueta*, in a vinegar-oil solution. Molho de Pimenta e Limao, has the same chile steeped in garlic and lemon juice. Both are great with seafood and stews, while Molho de Acaraj, a chile- shrimp sauce, is served over fritters or potatoes. A recipe from neighboring Guyana is Pickapeppa Hot Sauce, no relation to the commercial Jamaican sauce of the same name.

Argentina, which isn't traditionally spicy, makes an appearance with two sauces to add heat at the table. Salsa Satánica, or Satan's Seafood Sauce, is a popular restaurant sauce from Buenos Aires. Chimichurri is a hot vinegar-parsley sauce served with charbroiled meats and poultry, particularly for beefsteak.

Our final three sauces are barbecue sauces from Brazil, Argentina, and Venezuela. Molho de Churrasco features herbs, malaguetas, and plenty of vinegar, while Salsa Criolla, the creole barbecue sauce from Argentina, is onion- and mustard-based. Guasacaca, from Venezuela, is a fitting conclusion because it is our most unusual barbecue sauce, with avocados and habaneros.

Commercial Latin Sauces

A search of Chuck's collection revealed about 100 Mexican salsas and sauces, about 6 percent of the total. Other Latin countries added fewer than



thirty sauces, of which Costa Rica led the rest of the countries after Mexico.

Because of cost and inexpensiveness of packing material, most Mexican salsas and canned chiles are packed in cans, not glass, although that is slowly changing. The perceptions that canned goods are easier to handle, are better sealed, cannot break, and cost less compared to glass are important factors in the use of cans. But the main reason that cans are preferred is simply tradition and the unwillingness to break with years and years of using the same brands. Mexicans are very brand-conscious and will not use a substitute for their favorite brand if they can avoid it. Since nothing was packed in glass ages ago, they see no need to change. In the United States, the opposite is true: Americans want to see it and don't trust it if they can't.

Mexican hot pepper sauces, on the other hand, must be packed in glass because of the high vinegar content, which can corrode tin and steel. Also, they are used drop-by-drop and therefore must be capped for later reuse—so cans do not work. *Moles*, *pipiáns*, and some *adobos* are packed in glass, as traditionally they were made from scratch and therefore there is no canned tradition of cans.

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**

...You no longer get
asked to cook at fami-
ly get-togethers.

The history of Mexican commercial hot sauces begins in 1929 with a man named Don Ignacio Hernández del Castillo, who as sales manager joined what would later become the Herdez de México corporation, and who subsequently bought the company. In 1945, he urged his sister-in-law, Doña María, to begin commercial production of her *mole*, which she prepared daily for the Hotel Progreso in San Luis Potosí. She began packaging *mole* in paste and powdered form under the registered trademark of Doña María® and by 1956 was producing 100 tons of *mole* per year. The brand is now Mexico's number one condiment and Doña María® also produces a *pipián* and an *adobo*. It was completely acquired by Herdez in 1968.

In 1947, Don Ignacio Hernández joined forces with Charles P. McCormick and they established McCormick de México, which quickly became the leading spice company and a dominant force in Mexico's food industry. Hernández also introduced his own line of foods in 1960 under the brand Herdez, a contraction of his own name. Soon the Herdez Group grew to be the largest food manufacturer and distributor in Mexico, with more than 100 items in its product line. Herdez began exporting its products to the United States in the early 1970s, and now is



dominant in that market segment.

In 1984, Herdez changed its United States corporate name to Festin Foods Corporation, and two years later history repeated itself. Charles P. McCormick, Jr. and Enrique Hernández-Pons followed their fathers' footsteps and joined forces in a joint venture to share an equal financial interest in Festin Foods.

This agreement was followed in 1989 with a distribution and marketing agreement with McCormick & Co. to distribute Herdez extra-hot salsa to Hispanics living north of the border. By 1992, Herdez had captured 1.8 percent of the U.S. salsa and picante sauce mar-

Believe This One and We've Got Some Swamp Land in Florida to Grow Chiles On!

The "authoritative" journal, *The Weekly World News*, reported that a prisoner in a jail in Magdalena, Mexico, disliked spicy prison food so much that he escaped by rubbing hot sauce on the cheap metal bars of his prison cell.

For six years, the prisoner rubbed jalapeño salsa on his cell bars at Ciudad de Magdalena prison, eventually weakening and deteriorating them. His escape one night resulted in new attention to dietary needs in Mexican prisons.

ket with sales of \$9.1 million.

In 1993, Festin Foods made a logical acquisition, Empacadora Búfalo, the manufacturer of a number of Mexican hot sauces including a chipotle sauce, a jalapeño sauce, and Picante Clasica made with guajillo chiles. Búfalo is the number one brand of hot pepper sauce in Mexico.

Other primary packers of Mexican salsas are Del Monte, La Costeña, Clemente Jacques, San Marcos, and Bueno Alimentos. Primary packers of hot pepper sauces are Salsa Tamazula, Salsa Maga, La Anita, La Gloria. Two popular imported hot sauces, favored by tourists, are El Yucateco, manufactured by Priamo J. Gamboa in Mérida, Yucatán, and Salsa Huichol, made in Tepic, Nayarit.

The rest of Latin America does not have nearly the variety nor the numbers of hot sauces that Mexico has, but at least one country that is not known for its hot and spicy cuisine has a surprising number of hot sauces. Costa Rica had nineteen sauces represented in the collection, and there are two reasons for the popularity of hot sauces in that country: Their bland cuisine desperately needs hot sauces to spice it up, and many chiles are grown in

Costa Rica for North American sauce manufacturers.

Some of the more popular Costa Rican sauces are Lizano, Papa Joe's, Salsa Rica, and Tipica brands. Belize is also somewhat of a hotbed of hot sauces, with brands such as Habanero Five Drops and Marie Sharp's. Ana Belly is the sauce of choice in Guatemala, while Satan's Sauce is a favorite in Honduras.

According to Chuck's collection, most of the hot sauces in South America are made at home or in restaurants. Brazil had three sauces represented, two by the Arisco brand and one called Cica Pepper Sauce. Comexa is the favorite Brand in Colombia with three sauces, including red and green Amazon peppers. Peru, where you would expect a lot of hot sauces, had only one sauce represented in the collection, Inca Hot Sauce.

Despite the lack of commercial sauces in South America, we have heard that some new brands of aji sauces are now being exported from Venezuela and Colombia into North America. And besides, we have plenty of recipes for South American sauces to follow. ♪

“My recipe is a secret. I have written down what is least important, but the most important things are in my head.”

— VILLA SUAREZ

Classic Mole Poblano Sauce

This sauce, a subtle blend of chocolate and chile is from Puebla, where it is known as "The National Dish of Mexico" when it is served over turkey. It is excellent with any kind of poultry; try it atop a roasted game hens or chicken breast. It is also excellent on enchiladas filled with shredded turkey or chicken.

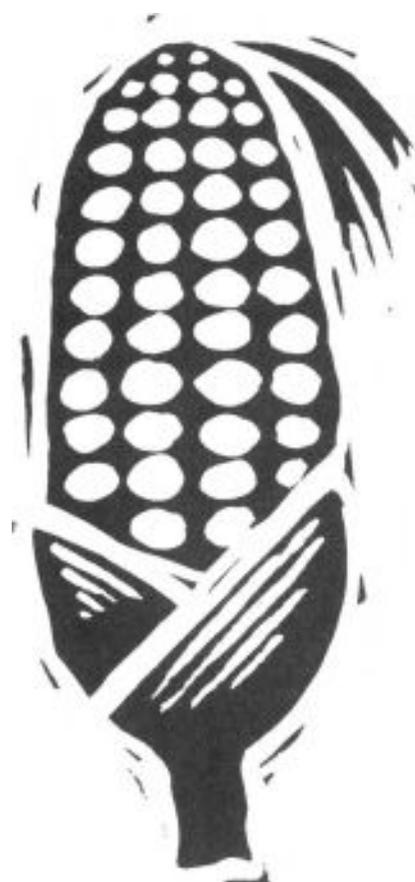
- 4 dried pasilla chiles, seeds and stems removed
- 4 dried red New Mexican chiles, seeds and stems removed
- 1 medium onion, chopped
- 2 cloves garlic, chopped
- 2 medium tomatoes, peeled, seeded, and chopped
- 2 tablespoons sesame seeds
- 1/2 cup almonds
- 1/2 corn tortilla, torn into pieces
- 1/4 cup raisins
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground coriander
- 3 tablespoons shortening or vegetable oil
- 1 cup chicken broth
- 1 ounce bitter chocolate (or more to taste), cut into pieces

Combine the chiles, onion, garlic, tomatoes, 1 tablespoon of the sesame seeds, almonds, tortilla, raisins, cloves, cinnamon, and coriander. Puree small amounts of this mixture in a blender until smooth.

Melt the shortening in a skillet and add the puree, sautéing for 10 minutes, stirring frequently. Add the chicken broth and chocolate and cook over a very low heat for 45 minutes. The sauce should be very thick. The remaining sesame seeds are used as a garnish.

Yield: 2 cups

Heat Scale: 



Mole Coloradito Oaxaqueño (Oaxacan Little Red Mole)

Susana Trilling observed: "There are still many señoras in the small pueblos who insist on using their metates for grinding the ingredients for this celebrated dish!" Once again, cooked chicken or turkey is added to this sauce.

- 5 ancho chiles, seeds and stems removed
- 2 guajillo chiles, seeds and stems removed, or substitute dried red New Mexican chiles
- 5 whole peppercorns
- 5 whole cloves
- 2 2-inch cinnamon sticks, Mexican preferred
- 1 white onion, peeled and quartered
- 10 cloves garlic
- 3 tablespoons lard or vegetable oil
- 1 small French roll, sliced
- 1 small plantain, or substitute a banana
- 2 tablespoons raisins
- 1/4 cup sesame seeds
- 10 whole almonds
- 2 medium tomatoes, quartered
- 3 sprigs fresh marjoram or oregano
- 1 bar (or to taste) Mexican chocolate, such as Ibarra
- 1 or 2 avocado leaves (omit if not available)
- Chicken stock
- Salt to taste

In a large frying pan or comal, toast the chiles until darkened but not burned, turning once. Toast the guajillos a little longer because of their tougher skins. Place the chiles in a bowl and cover with hot water to soak for 1/2 hour to soften. Remove the chiles and place in a blender or food processor and puree, adding a little chile water if necessary and strain.

Lightly toast the peppercorns and cloves in a dry pan or comal. Cool and grind in a mocajete or spice grinder.

In the same pan, roast the onion and garlic cloves until slightly browned. Cool and place in a blender or food processor and puree with a little water.

Heat 1 tablespoon lard in the pan until smoking hot, and fry the bread until lightly browned, remove and drain on paper towels. Fry the plantain on both sides until browned; remove and drain. Quickly fry the raisins; remove. Lower the heat, add the sesame seeds and stir constantly for a couple of minutes, then add the almonds and continue to fry until all are well browned. Remove, drain, and combine with the bread, plantain, and raisins, reserving bit of the sesame seeds for garnish. Place in a blender or food processor and puree, adding a little water if necessary.

Wipe out the skillet with a cloth and add 1 tablespoon lard. When hot, add the tomatoes and fry well. Place in a blender or food processor and puree until smooth; remove.

Heat 1 tablespoon lard in a cazuela or heavy pot until smoking. Add the chile puree and fry, stirring constantly, so it will not burn. It tends to spatter about, so be careful! Fry for a couple of minutes, add the tomato puree, ground spices, and marjoram; heat through. Stir in the bread mixture and continue to heat, stirring constantly. Add the chocolate and avocado leaves, thin with chicken stock, salt to taste and continue to simmer for 30 minutes.

Yield: 4 to 6 servings

Heat Scale:  

Mole Negro Oaxaqueño (Oaxacan Black Mole)

This recipe from Susana Trilling is time-consuming but fun to make. About the unusual chiles, Susana wrote: "I have suggested substitutions here to reflect varieties more commonly available north of the border. You can use oil instead of lard, but the flavor will change dramatically. In our pueblo, people add turkey, which is traditional, and also add pork meat and a piece of beef to enhance the flavor."



- 5 chilhuacle negro chiles, seeds and stems removed (save the seeds), or substitute ancho chiles
- 5 guajillo chiles, seeds and stems removed (save the seeds), or substitute dried red New Mexican chiles
- 4 pasilla chiles, seeds and stems removed (save the seeds)
- 4 mulatto chiles, seeds and stems removed (save the seeds), or substitute ancho chiles
- 2 chipotle chiles, seeds and stems removed (save the seeds)
- 1 medium white onion, quartered
- 6 cloves garlic
- 2 tablespoons whole almonds
- 2 tablespoons shelled and skinned unsalted peanuts
- 2 to 4 tablespoons lard or vegetable oil
- 2 teaspoons raisins
- 1 slice of bread (challah or egg type is best)
- 1 small ripe plantain, sliced, or substitute a banana
- 1/2 cup sesame seeds
- 2 pecan halves
- 1 1-inch cinnamon stick, Mexican preferred
- 2 whole peppercorns
- 2 whole cloves
- 2 medium tomatoes, chopped
- 5 fresh tomatillos, chopped
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried thyme
- 1 bar (or to taste) Mexican chocolate, cut into pieces, Ibarra preferred
- 1 avocado leaf (omit if not available)
- 2 to 3 cups chicken stock
- Salt to taste
- Plenty of fresh tortillas
- Cooked turkey, chicken, or meats

In a large frying pan or comal, toast the chiles, turning once until darkened, but not burned; or, as some Oaxaquenas prefer, fry the chiles in lard. Place the chiles in a bowl and cover with hot water to soak for 1/2 hour to soften. Remove the chiles and place in a blender or food processor and puree, adding a little chile water if necessary, to form a paste.

In the same pan, roast the onion and garlic cloves until slightly browned; remove. Then toast the almonds and peanuts slightly; remove. Finally, toast the chile seeds, taking care to make them dark but not burned.

Heat 2 tablespoons of lard in the skillet and fry the raisins until plumped; remove and drain on paper towels. Next fry the bread until browned; remove and drain. Repeat with the plantain. Add more lard if necessary, lower the heat and fry the sesame seeds slowly, stirring often. When they are slightly browned, add the pecans and brown, remove, and drain.

In a separate dry pan, lightly toast the cinnamon, peppercorns, and cloves. Cool and grind with a metate or in a spice grinder.

In a food processor or blender, puree the nuts, bread, sesame seeds, in small batches; remove. Add the onion, garlic, plantain and puree; remove. Finally, add and puree the tomatoes and tomatillos.

In a large cazuela or heavy pot heat the remaining lard and fry the chile paste, stirring constantly so it will not burn. When it is "dry," add the tomato puree and fry until the liquid has evaporated. Add the ground spices, the nut-bread mixture, the pureed onion mixture, and the oregano and thyme.

Heat to a simmer, stirring constantly, and add the chocolate to the mole. Toast the avocado leaf for a second over the open flame and add. Slowly add some of the chicken stock to the mole until the mixture is just thick enough to lightly coat a spoon; salt to taste. Continue to simmer for 5 minutes, then add cooked turkey, chicken, or meats.

Serve with plenty of hot tortillas.

Yield: 2 to 3 cups

Heat Scale: 

Chichilo Oaxaqueño (Oaxacan Chichilo)

Here is the seventh mole from Oaxaca, the mole of Susana Trilling's friend Celia. The addition of the vegetables turns this sauce into a stew.

- 1 1/2 pounds beef bones with meat, cut meat off the bones into 1-inch cubes
- 2 quarts water
- 1 onion, chopped
- 8 cloves garlic
- 1 bay leaf
- 1 chile de árbol or substitute large piquin or santaka chile
- 5 whole peppercorns
- 2 carrots, chopped
- 2 stalks celery, chopped
- 1 whole allspice berry
- 1 whole clove
- 1/2 pound pork butt, cut into 1-inch cubes
- 5 chilhuacle negro chiles, seeds and stems removed, save the seeds, or substitute ancho chiles
- 6 guajillo chiles, seeds and stems removed, save the seeds, or substitute dried red New Mexican chiles
- 1 corn tortilla, torn into strips
- 1 sprig fresh oregano
- 1 sprig fresh thyme
- 2 allspice berries
- 1 whole clove
- 1 teaspoon cumin seeds
- 1 2-inch stick cinnamon, Mexican preferred
- 4 large tomatoes, quartered
- 3 fresh tomatillos, halved
- 1 clove garlic
- 1 small onion
- 2 chayotes, or substitute zucchini, sliced thin
- 1/2 pound green beans, chopped
- 5 small potatoes, peeled and quartered
- 3 tablespoons lard or vegetable oil
- 2 to 3 avocado leaves (omit if not available)
- Salt to taste
- Garnish: slices of onion and lime



In a large stockpot, cover the beef bones with cold water, bring to a boil and boil for 20 minutes, skimming off any foam. Lower the heat and add the onion, garlic, bay leaf, chile de árbol, peppercorns, carrots, celery, allspice, clove and cook for 5 minutes. Add the beef and pork cubes, lower the heat and simmer, covered, for 1 hour. Strain the stock, cool in the refrigerator and skim off any fat that rises to the top.

In a large frying pan or comal, toast the chiles until darkened but not burned, turning once. Place the chiles in a bowl and cover with hot water to soak for 1/2 hour to soften.

Toast the tortilla strips on the comal until they blacken, remove. Toast the saved chile seeds on the comal and heat until the seeds are blackened. Remove the seeds and place in water to soak. Change the water after 5 minutes, and soak again for another 5 minutes. Drain.

Drain the chiles and place in a blender or food processor along with the tortillas, blackened seeds, oregano, thyme, allspice, clove, cumin, cinnamon, and a little water and puree to a paste.

Roast the tomatoes and tomatillos on the comal until soft, remove. Roast the garlic and onion. Place them in the blender and puree.

Bring 3 cups of the reserved stock to a boil and add the chayote, beans, and potatoes. Reduce the heat and simmer until the potato is easily pierced with a fork. Drain and reserve the vegetables.

Heat the lard in a heavy pot or cazuela and fry the chile puree. Add the tomato mixture and fry for a couple of minutes. Stir in just enough of the beef stock to thin the mixture; salt to taste. Toast the avocado leaves and add.

Add the vegetables to the mole and heat through.

Garnish the mole with sliced onion and lime and serve.

Yield: 4 to 6 servings

Heat Scale: 

Piñón Rojo (Red Piñón Sauce)

The chiles, tomatoes, and squash seeds make this a very New World dish, as squash has been a staple of the Central American diet since it was domesticated millennia ago. Typically, cooked chicken or turkey is added to this sauce.

- 1 1/2 cups ripe tomatoes, chopped
- 1/2 cup tomatillos, chopped
- 1 pasilla chile, seeds and stem removed
- 1 guajillo chile, seeds and stem removed, or substitute New Mexican chiles
- 3/4 cup water
- 1/4 cup lime juice
- 1/2 cup sesame seeds
- 1 tablespoon squash seeds or pumpkin seeds (pepitas)
- 1 cinnamon stick, 1-inch long, broken up
- 2 teaspoons crushed hot New Mexican red chile
- 1/2 cup French bread, cubed and moistened with broth
- 1/4 teaspoon achiote (annatto seed)
- 2 cups chicken broth
- 1 tablespoon flour

In a saucepan combine the tomatoes, tomatillos, and chiles in 3/4 cup water mixed with 1/4 cup lime juice and cook over medium heat for 10 minutes.

Toast the sesame seeds, squash seeds, cinnamon stick, and crushed chile in a dry skillet over low heat for about 10 minutes.

In a food processor or blender, process the toasted ingredients, then add the cooked tomato mixture, stirring into a smooth paste. Add the bread, achiote, 2 cups of chicken broth, flour. Process until smooth. Return the sauce to the stove and heat through.

Yield: About 2 cups

Heat Scale: 

Píplán Verde (Green Píplán Sauce)

This green sauce is Mayan and the dish originally was made with turkey or duck. After the Spanish introduced chickens, onions, and cilantro to Guatemala, this recipe evolved. Cobán chiles are used in the dish, but since they are difficult to find outside Guatemala, another smoked chile—the chipotle—is substituted. When chicken is added, the dish is called jocon and is served with black beans, corn tortillas, and sliced mango.

4 dried cobán chiles, stems removed,
or substitute 2 dried chipotle chiles

Boiling water

1 tablespoon pumpkin seeds

1/2 cup chopped fresh cilantro

1 cup sliced scallions (green onions),
including the greens

1/2 cup canned tomatillos, drained
and chopped

2 cups chicken broth

Cover the chiles with boiling water and allow them to stand for 15 minutes to soften.

Toast the pumpkin seeds in a hot skillet until they start to brown, taking care not to let them burn. Grind the seeds in a blender or spice mill.

Combine the chiles, toasted seeds, cilantro, scallions, and tomatillos in a blender along with 2 cups chicken broth and puree until smooth.

Yield: 3 cups

Heat Scale: 🌶️ 🌶️



Salsa Casera (Homemade Chiltepin Sauce)

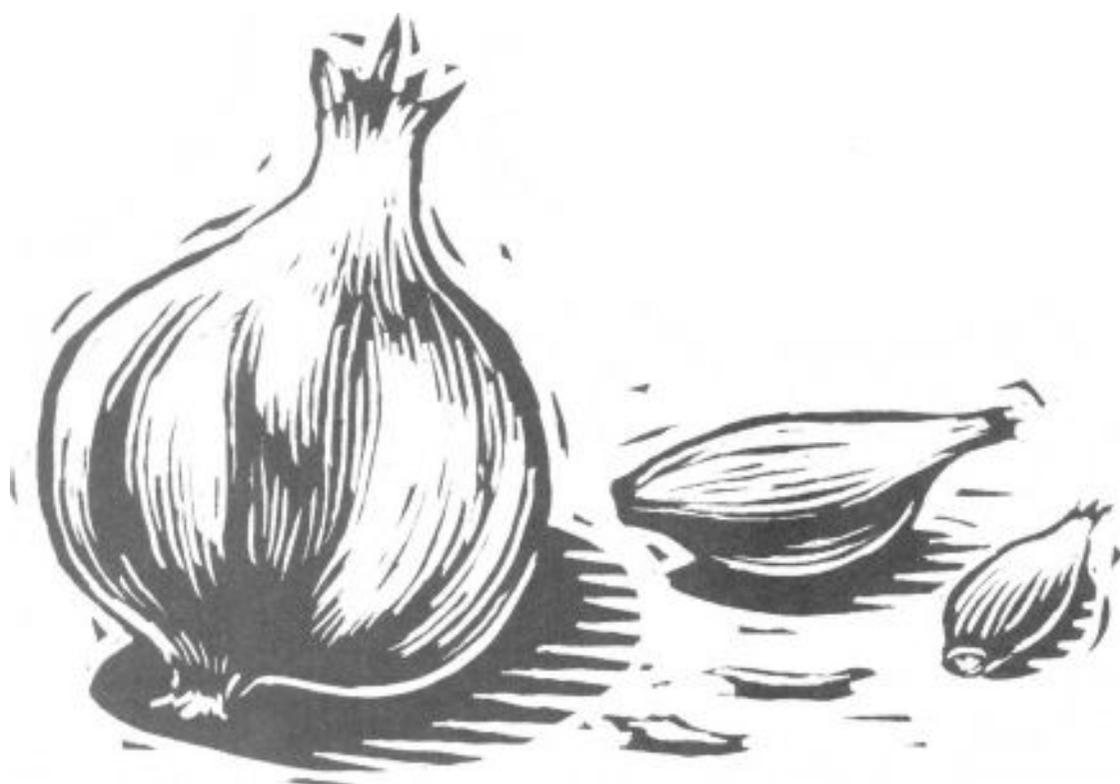
This diabolically hot sauce is also called chiltepin pasta (paste). It is used in soups and stews and to fire up machaca, eggs, tacos, tostadas, and beans. This is the exact recipe prepared in the home of Josefina Duran in Cumpas, Sonora.

2 cups chiltepins (or other small, hot chiles)
8 to 10 cloves garlic
1 teaspoon salt
1 teaspoon Mexican oregano
1 teaspoon coriander seeds
1 cup water
1 cup cider vinegar

Combine all ingredients in a blender and puree on high speed for 3 to 4 minutes. Refrigerate for 1 day to blend the flavors. It keeps indefinitely in the refrigerator.

Yield: 2 cups

Heat Scale: 🌶️🌶️🌶️🌶️



Cascabel Sauce

The cascabel chile is round like the cherry pepper and the seeds rattle, giving it the name that roughly translates as "jingle bell." It has a great flavor and is used in a number of northern Mexican sauce recipes. This basic recipe can be used for guajillos, pasillas, or any other dried chiles. The sauce is very mild, so you can use a lot of it; it is especially good over roasted pork.

5 dried cascabel chiles, seeds and stems removed, and if you want a very mild sauce, deveined
2 cloves garlic, minced
1/2 onion, diced
2 tablespoons olive oil
2 tomatoes, diced
Salt to taste

Toast the chiles 2 minutes in a hot skillet, flipping often (beware of fumes). Soak the toasted chiles in enough water to barely cover until soft, about 10 minutes. Sauté the garlic and onion in the olive oil. Add the tomatoes to the softened chiles and puree in a blender. Add the puree to the sautéed garlic and onions and cook for 20 minutes over low heat. Salt to taste.

Yield: 1 1/2 cups

Heat Scale: 



Chile de Arbol Sauce

This is the sauce that commonly is bottled in liquor bottles and sold in the mercados and at roadside stands in central and northern Mexico. It is sprinkled over nearly any snack food, from tacos to tostadas.

30 chiles de árbol, seeds and stems removed
Water
1 tablespoon sesame seeds
1 tablespoon pumpkin seeds
1/4 teaspoon ground cumin
1/4 teaspoon ground allspice
1/8 teaspoon ground cloves
3 cloves garlic
1 cup cider vinegar
3/4 cup water

Soak the chiles in the water until softened, about 1/2 hour.

Toast the sesame seeds and pumpkin seeds in a skillet until they pop and are brown. Drain chiles and combine with seeds and the remaining ingredients and puree for about 3 minutes. Strain the mixture through a sieve and transfer to a bottle. It will keep for months in the refrigerator.

Yield: 2 cups

Heat Scale: 

Chipotle-Tomatillo Sauce

Ah, the smoky flavor of the chipotle—or is that a meco or morita, other types of smoked chiles? It won't matter for this sauce, for any smoked chile will work. If using dried chipotles, be sure to soak them first in water to soften them. This is a great sauce for grilled or barbecued meat or poultry.

1 onion, chopped
4 cloves garlic, chopped
2 tablespoons vegetable oil
1 pound tomatillos, halved
1 large tomato, chopped
1/2 cup chicken broth
1/2 teaspoon Mexican oregano
3 canned chipotle chiles
1 teaspoon vinegar
Salt to taste

In a skillet, sauté the onion and garlic in the oil until soft and slightly browned.

In a food processor or blender, combine all ingredients except the salt and puree. Transfer the puree to a skillet and simmer for 20 minutes to thicken slightly. Add salt to taste.

Yield: 4 cups

Heat Scale: 

Chipotles en Adobo

The word chipotle generally means smoked chile, and can be applied to any number of chiles treated that way in Mexico. In this recipe, however, use the smoked jalapeños that resemble cigar butts and are as hard as a rock. Don't use the pliant red smoked chiles that are called moras. Use this as a cooking sauce or as an ingredient in barbecue sauces.

12 dried chipotle chiles
1 medium onion, sliced
3 cloves garlic, sliced
3 cups water
1/4 cup cider vinegar
1/4 cup tomato sauce
Salt to taste

Place all ingredients in a saucepan, bring to boil, then simmer uncovered over low heat until the chipotles are soft and the remaining liquid is reduced to about 1 1/2 cups. It will keep indefinitely in the refrigerator. It can also be made into a puree by blending the mixture in a blender or food processor.

Yield: 1 1/2 cups

Heat Scale: 

Salsa Borracha (Drunken Sauce)

Here is another classic sauce that is commonly served throughout Mexico. The drunken reference pertains to the added alcohol, which traditionally was pulque, a fermented sap of the blue agave plant. Tequila (or even beer) works fine as a substitute. Serve this sauce with grilled, roasted, or barbecued meats.

3/4 cup vegetable oil
8 pasilla chiles, seeds and stems removed
1 onion, chopped
1 cup orange juice
1/3 cup tequila

Heat the oil in a skillet and sauté the chiles for about 5 minutes, turning the chiles often. Take care that they don't burn. Remove them, drain them on paper towels, and place them in a blender or food processor. Sauté the onion in the oil until soft, about 5 minutes. Remove with a slotted spoon and drain off all but 2 tablespoons of oil.

Add the orange juice to the blender and puree until smooth. Return the pureed sauce and the onion to the skillet and cook over high heat for about 3 minutes, or until the sauce thickens slightly. Remove from the heat and stir in the tequila.

Yield: About 1 cup

Heat Scale: 

Guacamole

There are many variations on this universal salsa from Mexico, but we like to stick with tradition. However, the flavor is easily altered by substituting commercial hot sauces for the serranos or jalapeños. We prefer the Haas variety of avocados—the ones with black, pebbly skins. Serve with tostada chips for dipping or as a filling for fajitas or tacos. This sauce will not keep overnight.

3 avocados, slightly soft to the touch
1/2 ripe tomato, diced
1/4 white onion, finely diced
2 serrano or jalapeño chiles, stems
and seeds removed, minced
Juice of 1/2 lime or lemon
Salt to taste
6 to 10 sprigs cilantro, finely chopped

Cut the avocados in half and remove the pits. Scrape the pulp into a bowl and roughly chop it with a serving spoon. Add the remaining ingredients and mix thoroughly. Chill for 30 minutes before serving.

Serves: 4 to 6

Heat Scale: 

Salsa de Jalapeño o Serrano Asado

Jim Peyton collected this classic recipe, and wrote in Chile Pepper magazine: "The simplicity of this salsa, imported from northern Mexico, is deceiving, for it is one of the best all-around table sauces in either one of its final forms: ground or blended and strained. The charred tomatoes and chiles add a robust flavor, and you can control the texture."

2 large tomatoes
2 jalapeño or serrano chiles, stems
removed
1/4 teaspoon salt, or to taste

Grill the tomatoes and chiles by placing them 3 to 6 inches above hot coals. Turn them often; they should be soft and the skins should be charred.

The seeds can be removed from the chiles and tomatoes, and they can be ground in a molcajete with salt. Or, the grilled tomatoes and chiles can be blended for 30 seconds in a blender, strained, and lightly salted. The texture is smooth and the sauce is flecked with tiny bits of the charred chile and tomato skins, which add an interesting taste.

Serves: 2 to 4

Heat Scale: 

Salsa Cruda de Chihuahua (Chopped Sauce from Chihuahua)

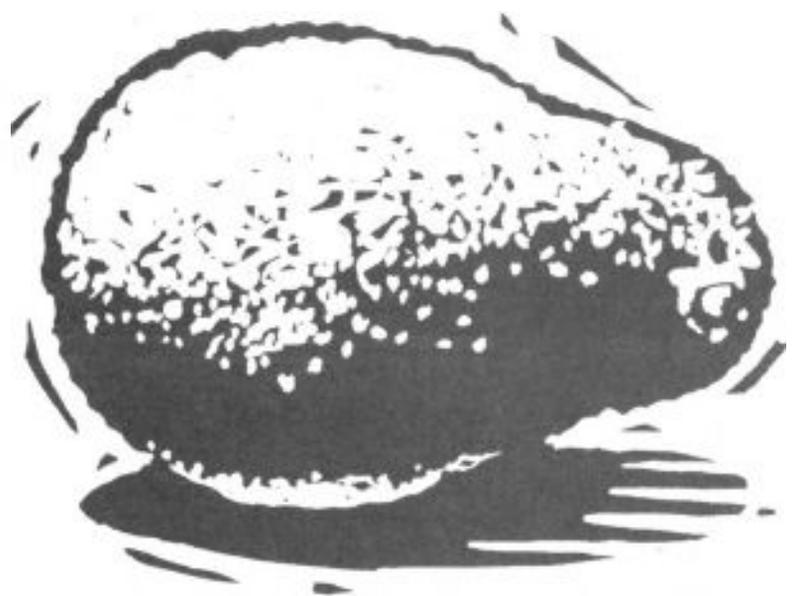
Here is another northern Mexican salsa collected by Jim Peyton. Note the use of fresh poblanos in a salsa, which is uncommon. Grill the tomatoes according to the previous recipe. This dipping sauce can make even baked tostadas taste great!

- 1/4 cup seeded and chopped serrano chiles
- 1/4 cup seeded and chopped jalapeño chiles
- 1/4 cup seeded and chopped poblano chiles
- 1/4 cup chopped onion
- 1/4 cup chopped green onion
- 1/4 to 1/2 teaspoon salt to taste
- 1/2 cup freshly squeezed lime juice
- 2 medium tomatoes, chopped
- 1 medium tomato, broiled, peeled, and blended until smooth
- 1/4 cup minced cilantro
- 1 medium avocado, peeled, seeded and chopped (optional)

Place the chiles, onion, green onion, salt and lime juice in a glass or other nonreactive bowl with the lime juice. Mix well and refrigerate for 1 to 2 hours. Strain off and discard the lime juice. Then add the chopped tomatoes and just enough of the broiled, blended tomato to bind the mixture into a sauce. Add more salt, if desired. Stir in the cilantro and avocado, if used. Although the avocado is optional, it adds a great deal to the sauce.

Yield: About 2 cups

Heat Scale: 🌶️ 🌶️ 🌶️



Guaca-Chile Salsa

Leo Nuñez, owner of El Norteño Mexican (not New Mexican) restaurant in Albuquerque, is a native of Monterrey. He says that his philosophy of food is simple: Serve what few other Mexican restaurants in the United States are serving. By that he means the unique cuisine of northern Mexico, including such delicacies as cabrito (young goat) and lengua (cow's tongue). To spice up such entrées, he serves this unique salsa.

3 or more serrano chiles, seeds and stems removed
2 medium tomatoes, chopped
1/4 cup chopped white onion
1 clove garlic
1/8 cup chopped cilantro
1 whole ripe avocado, peeled and pitted
1/4 cup water (about)

Combine all ingredients in a blender with enough water to make a smooth sauce—not quite thick, not quite thin. The salsa should stick to chips enough to give a good taste, but should be thinner than guacamole. Serve with tostada chips or as a unique accompaniment to meats, poultry, and seafood.

Serves: 4

Heat Scale: 

Tlatoñile (Tomato-Peanut Salsa)

This salsa comes from the village of Huatascos in the state of Veracruz. It makes a tasty sauce for grilled or roasted meats and poultry. The recipe was obtained from an old cookbook of recipes from the Veracruz area.

5 to 6 ripe tomatoes, diced
1/4 cup minced white onion
1/4 cup peanuts, chopped
1 to 2 chipotle chiles en adobo, finely chopped
Juice of 1/2 fresh lime
Salt to taste
6 to 10 sprigs cilantro, chopped

Combine all the ingredients thoroughly and serve chilled. This makes a wonderful dipping sauce for tortilla chips. You may also serve as a condiment for beef kebabs.

Yield: About 2 1/2 cups

Heat Scale: 

Xnipec Salsa

This classic Yucatecan salsa is definitely wild. Xnipec, pronounced "SCHNEE-peck," is Mayan for "dog's nose" and features the hottest chile pepper in the world, the habanero. Serve it—carefully—with grilled poultry or fish.

- 1 onion, red or purple preferred, diced
- Juice of 4 limes
- 4 habanero chiles, seeds and stems removed, diced
- 1 tomato, diced
- Salt to taste

Soak the diced onion in the lime juice for at least 30 minutes. Add all the other ingredients and mix; salt to taste. Add a little water if desired.

Yield: 1 1/2 cups

Heat Scale: 

Salsa Xcatic

This sauce was collected for us by Marta and Alan Figel, owners of *On the Verandah* restaurant in Highlands, North Carolina, where they have a large hot sauce collection. Marta was on assignment for *Chile Pepper* magazine at the time, and she described the principal chile in this salsa designed for use on seafood: "The Yucatán is identified with its native fiery chile, the habanero, and the lesser-known chile, xcatic (pronounced sch-KA-tik). Similar to a chile güero, it is pale green to bright yellow, much hotter, and resembles the New Mexican chile in shape and size."

- 9 xcatic chiles, seeds and stems removed, finely chopped, or substitute yellow wax hot or güero chiles
- 1 medium white onion, finely chopped
- 1/4 cup vegetable oil
- 1/2 teaspoon salt
- 2 tablespoons white vinegar
- Freshly ground black pepper to taste

Sauté the chiles and onion in the oil for 20 minutes over low heat. Place in a blender with the remaining ingredients and puree until smooth.

Yield: 1 cup

Heat Scale: 

Recado Rojo (Red Seasoning Paste)

From Nancy and Jeff Gerlach, authors of Foods of the Maya, comes this recipe for thick sauce that is used to marinate meats. Nancy and Jeff commented: "This is the most popular of all the different recados and is very typical of Yucatán. It is used to add both flavor and color to foods, and is most commonly used for pibils, roasted pork and chicken dishes. The red color comes from the annatto seeds, which also add a unique flavor to this tasty paste. Available commercially as Achiote Paste, Recado Rojo is far better when prepared at home."

Place the annatto, oregano, peppercorns, salt, cinnamon, cloves, allspice, and cumin in a spice or coffee grinder and process to a fine powder. Add the remaining ingredients and grind to a thick paste, adding a little water if mixture is too thick. Allow to stand for an hour or overnight to blend the flavors.

Yield: 1/2 cup

Heat Scale: Varies

- 4 tablespoons ground annatto seeds
(available in Latin markets or
through mail-order sources)
- 1 tablespoon dry oregano, Mexican
preferred
- 10 whole black peppercorns
- 1/2 teaspoon salt
- 1 1-inch stick cinnamon
- 4 whole cloves
- 2 whole allspice berries
- 1/2 teaspoon cumin seeds
- 3 cloves garlic, chopped
- 1/4 cup orange juice
- 3 tablespoons distilled white vinegar
- 1/2 teaspoon habanero powder
(optional)



Roasted Habanero Sauce

This simple, all-purpose sauce calls for roasting the vegetables, a process that is typical of Yucatán and imparts a distinctive flavor. Don't worry about removing all the skins from the habaneros and tomatoes—some charred bits will give the sauce extra flavor. This sauce is wonderful over tacos of all kinds, as well as enchiladas, chiles rellenos, and tamales.

2 habanero chiles, roasted, seeds and stems removed, chopped
4 medium tomatoes, roasted, peeled, and chopped
1 small onion, roasted, peeled, and chopped
1/4 teaspoon Mexican oregano
2 tablespoons vegetable oil
Salt to taste

To roast the vegetables, preheat a dry skillet until very hot. Place the unpeeled vegetables in the skillet and roast for 10 to 15 minutes, turning frequently. If you have a stovetop grill, roast the vegetables over the flame until skins are blackened, about 5 minutes. Vegetables can also be roasted under a broiler. After roasting, remove the skins.

Place the roasted and peeled chopped chiles, tomatoes, onion, and oregano in a blender or food processor and puree until smooth.

Heat the oil in a skillet, add the sauce, and sauté for about 5 minutes. Add the salt to taste.

Yield: 2 cups

Heat Scale: 

Salpicón

Here is a unique salsa recipe from Chile Pepper food editor Nancy Gerlach. "The combination of habaneros and radishes in Yucatán was surprising," she wrote. "The radishes added not only flavor, but also an interesting texture to the salsa. Bitter or Seville oranges are hard to find outside of Yucatán, so we have provided a recipe for duplicating the flavor." Serve this salsa as an accompaniment to seafood, chicken, or pork dishes.

2 habanero chiles, seeds and stems removed, minced
1 large purple onion, diced
8 to 10 radishes, thickly sliced
3 tablespoons bitter orange juice* or substitute lime juice, fresh preferred
3 tablespoons chopped fresh cilantro

Combine all the ingredients, except the cilantro, in a bowl and allow to stand for 1 hour to blend the flavors. Toss with the cilantro and serve.

Yield: 1/2 cup

Heat Scale: 

Variation: Add some diced tomatoes or avocados.

*Bitter Orange Juice: Combine 1/2 cup grapefruit juice, 1/4 cup orange juice, 3 tablespoons lime juice. Yield: 1 cup.

Belizean Habanero Hot Sauce

This is as close as we could get to Marie Sharpe's recipe. In order to preserve the distinctive flavor of the habanero chiles, we don't cook them with the sauce but add them afterward. To cut the heat, increase the amount of carrots or decrease the number of habaneros. This sauce will keep for months in the refrigerator.

- 1 small onion, chopped
- 2 cloves garlic, chopped
- 1 tablespoon vegetable oil
- 1 cup chopped carrots
- 2 cups water
- 4 habanero chiles, seeds and stems removed, minced
- 3 tablespoons lime juice, fresh preferred
- 2 tablespoons white vinegar
- 1 teaspoon salt

In a skillet, sauté the onion and garlic in the oil until soft. Add the carrots and water. Bring to a boil, reduce the heat and simmer until the carrots are soft. Remove from the heat.

Add the chiles, lime juice, vinegar, and salt to the carrot mixture. Place in a blender or food processor and puree until smooth.

Yield: 1 cup

Heat Scale: 

Curtido

This spicy cabbage relish reveals just how closely salsas can resemble salads. The key here is that in El Salvador curtido is used as a condiment and served over pupusas (a kind of fried tamale). Try it as a topping for tacos or fajitas.

- 4 cups finely shredded mixed green and red cabbage
- 1 medium onion, finely chopped
- 2 serrano or jalapeño chiles, seeds and stems removed, minced
- 1/2 teaspoon Mexican oregano
- Salt to taste
- 2 small carrots, cut diagonally into thin slices
- 2 bay leaves
- 1/2 cup distilled white vinegar
- 2 cups water

In a large mixing bowl, combine the cabbage, onion, chiles, oregano, and salt and mix well. Insert the carrot slices and bay leaves between the bowl and the cabbage mixture.

Combine the vinegar and water and pour it over the mixture. Cover and refrigerate at least 1 hour before serving.

Yield: About five cups

Heat Scale: 

Ají Molido

This South American paste can be used as a substitute whenever fresh chiles are called for. It will keep for two weeks or more in the refrigerator; for longer storage, increase the vinegar and reduce the amount of olive oil.

20 fresh yellow ají chiles, or substitute yellow wax hot or jalapeños, seeds and stems removed, chopped
1/4 cup olive oil
1 clove garlic, minced
2 tablespoons vinegar
1 teaspoon salt

Combine all ingredients in a food processor and puree to a fine paste.

Yield: About 1 cup

Heat Scale: 

Variations: For a red paste, substitute 15 dried New Mexican red chiles, soaked in water. For a green paste, substitute 10 New Mexican green chiles. For a much hotter paste, add 5 habanero chiles. All chiles should have the seeds and stems removed.

Salsa de Ají

This is a classic Latin American salsa recipe collected in Ecuador by David Parrish, who wrote about his travels there in Chile Pepper magazine. Although this recipe calls for the use of an electric blender, one can follow the traditional method of using a mortar and pestle.

2 large tomatoes, seeds removed, finely chopped
1 medium onion, finely chopped
1 tablespoon chopped fresh cilantro
4 large ají chiles, seeds and stems removed, chopped or substitute yellow wax hot peppers or jalapeños
1/2 cup water
Salt to taste

Combine the tomatoes, onion, and cilantro in a bowl.

Place the chiles, water, and 3 tablespoons of the tomato and onion mixture in a blender or food processor and puree until smooth.

Add the chile puree to the remaining tomato mixture and mix well. Salt to taste.

Yield: 1 to 2 cups

Heat Scale: 

Variations: Ecuadorians are very fond of putting beans in their salsa. The most popular beans are the *lupini*, which are large white beans about the size of lima beans. Just add the cooked beans directly to the salsa. Or, add 1 teaspoon peanut butter with the chiles in the blender and follow the above recipe.

Salsa Picante de Peru (Peruvian Hot Salsa)

This recipe is from Mary Dempsey and was published in Chile Pepper magazine. It is traditionally served with anticuchos (grilled beef hearts) and corn on the cob, but it's a great accompaniment for any grilled meat.

- 3 fresh ají chiles, seeds and stems removed, minced, or substitute red serranos or jalapeños
- 1/2 medium onion, minced
- 2 green onions, including the greens, minced
- 4 cloves garlic, peeled and crushed
- 2 tablespoons vegetable oil
- 2 tablespoons wine vinegar

Combine all ingredients in a bowl and let stand for at least an hour to blend the flavors.

Yield: 3/4 cup

Heat Scale: 

Pebre (Chilean Hot Salsa)

Here is the classic hot sauce of Chile, one that is served with grilled or roasted meats. The type of chiles used varies considerably, depending on availability and the cook's preference.

- 2 tablespoons olive oil
- 1 tablespoon red wine vinegar
- 1/3 cup water
- 4 fresh ají chiles, seeds and stems removed, minced, or substitute 1 jalapeño or 1/2 habanero
- 2 cloves garlic, minced
- 1/2 cup minced onion
- 1/2 cup minced cilantro
- 1 teaspoon minced fresh oregano
- Salt to taste

Combine the olive oil, vinegar, and water in a bowl and beat with a whisk. Add the remaining ingredients, mix well, and let stand for 2 hours to blend the flavors.

Yield: 1 1/2 cups

Heat Scale: 

Miguel's Peruvian Aji Sauce

We grow a lot of Peruvian aji chiles in our garden every year, and we always put aside a large bag of them to take to Miguel, our computer wizard friend from Peru, who makes this sauce to serve over his rice.

- 1/2 cup olive oil
- 4 or more fresh aji chiles, seeds and stems removed, minced, or substitute yellow wax hot chiles or jalapeños
- 2 cloves garlic, minced
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 tablespoon fresh lime juice

Heat the oil in a small skillet, and when it's hot, add the chiles and the garlic, lower the heat, and stir constantly to avoid burning the garlic. Add the remaining ingredients and stir. Simmer for 10 minutes and then serve warm over rice or pasta.

Yield: 3/4 cup

Heat Scale: 

Ocopa Sauce Arequipa-style

From Arequipa, Peru, one of the hottest (chile-wise) cities in Latin America, comes this unusual, delicious sauce that is traditionally served over boiled and sliced potatoes that are garnished with lettuce, olives, and hard-boiled egg slices. Try it over fried fish as well.

- 8 dried yellow aji chiles, seeds and stems removed, soaked in water to soften, and pureed, or substitute 6 New Mexican red chiles
- 3 saltine-type crackers, crushed
- 1/4 cup walnuts, ground in a spice mill
- 1/2 cup grated Monterey Jack cheese
- 1/4 cup vegetable oil
- 1/4 cup crushed onion
- 1 clove garlic, mashed
- 2 hard-boiled eggs, minced
- 12 cooked shrimp, peeled and mashed
- Milk
- Salt and pepper to taste

In a large bowl, combine the chiles, crackers, walnuts, cheese, vegetable oil, onion, garlic, eggs, and shrimp and mix well to make a thick paste. Mash paste to a thick sauce, using a potato masher and drizzling in the milk as needed. Add salt and pepper to taste.

Yield: About 2 1/2 cups

Heat Scale: 

Salsa de Maní (Hot and Spicy Peanut Sauce)

Our Ecuadorian food source, Winifred Galarza, said this is a commonly made sauce in Ecuador, and is served over potatoes. The amount of chile in the recipe can be adjusted to be mild or wild, however you wish. This side dish would also add spice to any meat or seafood dish for a truly exotic dinner.

- 1/2 cup peanuts
- 1/4 cup cream
- 1/4 cup milk
- 1/3 cup peanut oil
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 1/2 teaspoons ají chile powder, or substitute piquin or cayenne
- 1 small onion, peeled and quartered
- 1/2 cup grated munster or feta cheese, crumbled

Place all the ingredients in a blender or food processor and blend at high speed for a few seconds, or until smooth. Place in a pan and heat over low heat for 5 minutes, stirring constantly. Do not boil the sauce. Serve over hot cooked potatoes.

Yield: 2 cups

Heat Scale: 

Môlho Malagueta (Malagueta Sauce)

Here is a basic Brazilian hot sauce featuring the malaguetas. It is simple, powerful, and can be added to any recipe in this book (except desserts) to spice it up.

- 1 cup fresh or dried malagueta chiles, or substitute tabascos or piquins, stems removed, left whole
- 1 wine bottle (750 ml.), washed in boiling water and dried, with cork
- 1 cup vinegar
- Olive oil to fill bottle

Place the chiles in the wine bottle, add the vinegar and olive oil, and stopper the bottle securely. Place the bottle in the refrigerator and let the chiles steep for at least 2 weeks, shaking the bottle whenever you think about it.

Yield: 750 milliliters

Heat Scale: 

Môlho de Pimenta e Limão (Hot Pepper Sauce with Lime)

This hot sauce from Pernambuco is commonly served in a small dish at Brazilian meals to spice up such dishes as feijoada and seafood stews. It features the malagueta pepper, that close relative of the tabasco pepper.

- 6 fresh malagueta chiles,
or substitute piquins, seeds
and stems removed, minced
- 1 clove garlic, minced
- 1 medium onion, minced
- 1/2 teaspoon salt
- 1/2 cup lemon or lime juice

Combine all ingredients and allow to stand at room temperature for 2 hours to blend all the flavors.

Variation: Make a paste by pureeing the peppers, garlic, onion, and salt in a blender. Add the lemon or lime juice and stir well.

Yield: 3/4 cup

Heat Scale: 

Môlho de Acaraj (Chile-Shrimp Sauce)

This Brazilian sauce is traditionally served over black-eyed pea fritters (acaraj, called accra in the West Indies), but can also be spread over other bland foods such as potatoes. It has an intense shrimp flavor and high heat. It is traditionally made with dende, palm oil, but we have substituted one with less saturated fat.

- 6 large shrimp, cooked, shelled,
deveined, and mashed
- 1 onion, minced
- 5 fresh malagueta chiles, seeds and
stems removed, minced, or substitute
tabascos, Thais, or piquins
- 1/2 teaspoon salt
- 3 tablespoons corn oil, or more if
needed

With a mortar and pestle, crush together the shrimp, onion, chiles, and salt to make a paste.

Heat the oil and sauté the paste for 10 minutes, stirring constantly.

Yield: About 3/4 cup

Heat Scale: 

Variation: Add 1 teaspoon minced cilantro and 1/2 teaspoon ground ginger to the paste.

Pickapeppa Hot Sauce

This is not the commercial sauce from Jamaica but rather a specialty from Georgetown, Guyana. It is served over seafood or used to spice up gravies and salad dressings.

12 dried "bird peppers" (chiltepins),
seeds and stems removed, crushed,
or substitute piquins or Thai chiles
1/2 teaspoon dry mustard
3 tablespoons soy sauce
3 tablespoons lime juice
1/4 cup ketchup
1 teaspoon salt
2 teaspoons brown sugar
1 cup dry sherry

Combine all ingredients in a bottle and refrigerate for at least a week to blend the flavors. Shake at least once a day.

Yield: 1 1/2 cups

Heat Scale: 

Salsa Satánica (Satan's Seafood Sauce)

Here's a surprisingly spicy sauce, also called fisherman's sauce, served in Buenos Aires restaurants. Serve it over any kind of seafood.

1/2 cup butter
1/2 cup ketchup
1 tablespoon Worcestershire sauce
1 tablespoon crushed onion
1 tablespoon tarragon vinegar
1/2 teaspoon garlic salt
2 teaspoons bottled hot sauce of
choice or Belizean Hot Sauce (p. 58)
1/4 cup brandy

Melt the butter in a saucepan. Add the ketchup, Worcestershire, onion, vinegar, salt, and hot sauce and simmer for 5 minutes. Add the brandy and simmer 5 more minutes. Remove from the heat and cool.

Yield: About 1 1/2 cups

Heat Scale: 

Chimichurri **(Hot Vinegar-Parsley Sauce)**

There is a minor debate about whether this Argentinian sauce should contain chile peppers. As usual, there is no real answer because cooks tend to add them or not, according to taste. Serve with broiled, roasted, or grilled meat and poultry.

- 1/4 cup olive oil
- 1 cup red wine vinegar
- 2 tablespoons ají chile powder,
or substitute New Mexican red
chile powder
- 4 cloves garlic, minced
- 1 teaspoon crushed black
peppercorns
- 1 teaspoon dried oregano
- 1 bay leaf, crushed
- 1/4 cup minced parsley (or substitute
Italian parsley)
- Salt to taste

Combine the olive oil and vinegar in a bowl and whip with a whisk. Stir in the remaining ingredients, mix thoroughly, and allow to stand for 2 hours to blend the flavors.

Yield: 1 1/2 cups

Heat Scale: 

Môlho de Churrasco **(Brazilian Barbecue Sauce)**

Churrascarias, or Brazilian barbecues are justly famous, and this sauce can be used for basting during the slow cooking process. Feel free to use it for American-style barbecues as well.

- 8 dried malagueta chiles, seeds
and stems removed, crushed, or
substitute piquin or Thai chiles
- 3 cups vinegar
- 1 teaspoon salt
- 1 tablespoon sugar
- 2 cloves garlic, crushed
- 1 small onion, minced
- 2 tablespoons minced Italian parsley
- 1 teaspoon crushed rosemary
- 2 teaspoons minced fresh basil leaves
- 2 teaspoons minced fresh
thyme leaves
- 2 teaspoons minced fresh marjoram
or oregano leaves

Combine all ingredients in a glass jar, cover, and shake well. Let stand for at least 2 hours to blend the flavors. Store in a refrigerator until ready to use.

Yield: 4 cups

Heat Scale: 

Salsa Criolla (Creole Barbecue Sauce)

There are many variations on this Creole sauce from Argentina, but this is our favorite. It is served with grilled, roasted, or barbecued meats.

- 2 tablespoons ají chile powder
or substitute New Mexican
red chile powder
- 2 teaspoons dry mustard
- 1/3 cup red wine vinegar
- 1/2 cup olive oil
- 2 cloves garlic, minced
- 2 onions, minced
- 3 ripe tomatoes, finely chopped
- 2 tablespoons minced Italian parsley
- Salt to taste

Combine the chile powder and the mustard with a little vinegar to make a paste. Add the rest of the vinegar and the olive oil and beat with a whisk. Add the remaining ingredients, stir well, and allow to stand for 2 hours to blend the flavors.

Yield: About 4 cups

Heat Scale: 

Variation: Add 1 bell pepper and 1 jalapeño, both seeded and minced.

Guasacaca (Barbecue Sauce from Venezuela)

This is by far the most unusual barbecue sauce of Latin America. Because it contains fresh avocados, it must be used immediately and cannot be stored. Use it to marinate and/or baste grilled or barbecued shrimp, beef slices, or chicken.

- 1 cup minced onion
- 2 cloves garlic, minced
- 1 habanero chile, seeds and stem
removed, minced, or substitute
2 jalapeños
- 1 large ripe avocado, peeled,
pit removed
- 2 cups peeled and chopped ripe
tomatoes
- 1 cup olive oil
- 1/4 cup red wine vinegar or
substitute lime juice
- 1 teaspoon prepared mustard
- 2 tablespoons minced parsley
(Italian preferred)
- Salt to taste

With a mortar and pestle, mash the onion, garlic, chile, avocado, and tomatoes into a paste (this may have to be done in batches). Add the remaining ingredients and blend well with a fork.

Yield: About 4 cups

Heat Scale: 

CHAPTER THREE



Caribbean Hot Drops

An old island saying tells that the best Caribbean hot sauce is “de one dat burns a hole in de tablecloth.” We messed up a lot of tablecloths during our trips to the Caribbean, but we’ve never seen a hole made by a drop of hot sauce. Most of the hot sauces are made with habanero relatives, however, so they often seem powerful enough to burn more than just the tongue and mouth.

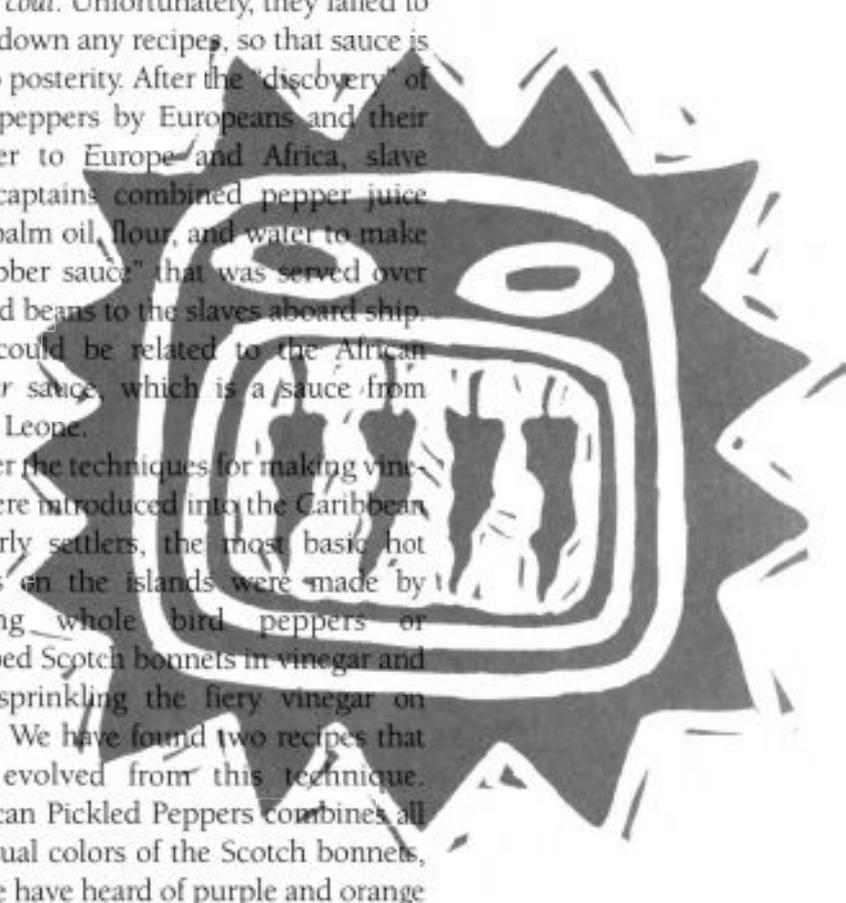
Hot sauces are ubiquitous in the Caribbean Rim, and each island or country seems to have at least one commercial brand—and some, like Barbados and Trinidad, have dozens! We believe that the land races of habanero relatives that are found on each island inspired cooks to create specialized sauces that became identified with each island. Scotch bonnet, habanero, goat pepper, and other such varieties of the *chinense* species of chiles have been combined with dozens of different ingredients and spices to create hot sauce institutions on many islands. In addition to the habanero relatives, the other chile of choice in the Caribbean is the bird pepper, or chiltepin. These tiny, spherical chiles grow wild and are quite hot, though not as hot as the habanero relatives. We have collected them from

Jamaica to the Northern Range of Trinidad, and found them in hot sauces from Bermuda to Barbuda.

Early Hot Sauce Traditions

Early explorers of the Caribbean reported that the Carib and Arawak Indians combined hot chiles with cassava juice and spices to make a sauce called *coui*. Unfortunately, they failed to write down any recipes, so that sauce is lost to posterity. After the “discovery” of chile peppers by Europeans and their transfer to Europe and Africa, slave ship captains combined pepper juice with palm oil, flour, and water to make a “slabber sauce” that was served over ground beans to the slaves aboard ship. This could be related to the African *palaver* sauce, which is a sauce from Sierra Leone.

After the techniques for making vinegar were introduced into the Caribbean by early settlers, the most basic hot sauces on the islands were made by soaking whole bird peppers or chopped Scotch bonnets in vinegar and then sprinkling the fiery vinegar on foods. We have found two recipes that have evolved from this technique. Jamaican Pickled Peppers combines all the usual colors of the Scotch bonnets, but we have heard of purple and orange





varieties as well. Creole Pickle from Trinidad adds onions, garlic, and papayas to the Congo peppers that are steeped in the vinegar. In some parts of the Caribbean, notably Puerto Rico, similar hot vinegar sauces are called *pique*. We have included one of the basic Puerto Rican *piques*, *Pique de Vinagre y Ajíes Bravos*.

As the years passed and outside influences affected local island cuisines, many different ingredients were added to these spicy vinegars, such as mustard seed, tomatoes, herbs, tropical fruits, and black pepper. Each addition changed the consistency of the sauces, which went from thin and runny to so thick they had to be spooned. In many parts of the Caribbean, creative cooks and sauce manufacturers were changing the base liquid away from vinegars and toward alcohol.

In Bermuda, which is not part of the Caribbean but shares the British tradition and a love of tropical hot sauces, sherry is the steeping liquid of choice. This tradition dates from the early nineteenth century, when sailors in the

Royal Navy fortified their sherry with bird peppers, or chiltepins, to make an incendiary seasoning for bland ship food. "Like so many sauces," notes Alexis Outerbridge, the hot sauce historian of Bermuda, "the original purpose was to disguise the taste of shipboard rations and ripe meats." In 1964, Yeaton Outerbridge, Alexis' uncle, and his wife, Betsey, began manufacturing Outerbridge's Original Sherry Peppers Sauce to preserve the tradition.

"When we were growing up," wrote Alexis, "the crystal decanter filled with amber-coloured sherry and loaded with its sunken treasure of hot peppers, sat on the mahogany sideboard in our dining room. At mealtime it was moved to the dinner table and its contents reverently and sparingly added to our steaming soup bowls. I don't remember when the decanter disappeared from our home, but it was probably soon after Uncle Yeaton, his wife Betsey, and cousin Robbie cooked up the original secret Outerbridge's recipe for sherry peppers sauce."

Today, their company manufactures that sauce and a number of other hot pepper sauces, including some "royal full hot" sauces. In Bermuda, the word "hot" also means tipsy, and "full hot" means drunk. If you go out drinking, disappear for three days and people report you missing, you are "royal full hot." The heat of the peppers and the "heat" of the sherry make for a nicely punned hot sauce.

Interestingly enough, after searching long and hard for a recipe for a similar sherry sauce (how hard can it be to steep chiles in sherry?), we finally found one—but it was from Trinidad,

which is more than 2,000 miles away from Bermuda. Bird Peppers in Sherry is simple and effective, a lesson from a course in Sauce Making 101. It comes from a 1940s Trinidadian cookbook and shows the spread of sauce-making techniques through the British islands of the region. And sherry is not the only liquor used to steep chiles for sauces in the Caribbean. The recipe for Trinidad Rum Sauce adds onions and Congo peppers to the Congo peppers steeped in that famous liquor of the West Indies: rum.

Sauces Across the Caribbean Sea

Moving roughly from east to west, we have tracked both the indigenous hot sauces and their commercial equivalents that have evolved in the Caribbean. We begin in Trinidad and Tobago, a country visited by Dave and his wife, Mary Jane, in 1992. They encountered a large number of hot sauces in that country, both homemade and manufactured. In fact, one of the most famous Caribbean hot sauces is manufactured there.

The Matouk's brand of hot sauces owe their existence to a speech by Trinidadian political leader Dr. Eric Williams, who said in the mid-1960s that the jams, jellies, sauces, and pickles made by housewives were an integral part of Trinidad's culture. However, he pointed out that as women gained employment, the nation was in danger of losing the tastes of the home kitchens of Trinidad and Tobago. George Matouk, a Trinidadian businessman, was inspired by Williams' speech, and in 1968 founded Matouk's Food Products (now National Cannery, Ltd.), and began manufacturing jellies, jams, and hot sauces. Congo peppers (the local name

for habaneros) are combined with herbs, spices, and papayas to make Calypso Sauce, which has three heat levels. About half their sauce production is consumed locally, and the rest is exported, mostly to the United States and Canada. The United States is the number one market for Matouk's Trinidadian hot sauces. We have devised a recipe that resembles one of Matouk's famous sauces, Sun of a Beach Sauce in Chapter 1.

Ideally, the chile peppers used in such sauces should be Congo peppers and seasoning peppers; both are localized habanero varieties. "Congo" means large in Trini slang. Marie Permenter and Vernon Montrichard, restaurateurs and sauce manufacturers, took Dave and Mary Jane on a tour of their pepper growing operation near Oropuche in Trinidad, where they saw fields with Congo pepper plants four and five feet tall, some bearing hundreds of pods. The Congo peppers are extremely hot and aromatic and are commonly made into sauces like Moko Jumbie Creole Sauce and Piri Piri Oil.

Herbs are also important ingredients in many of the hot sauces of the country. Dave and Mary Jane were fortunate enough to visit the herb fields of Paramin, outside Maraval. On the steep slopes there, where it rains every day during the wet season, farmers grow numerous herbs that are sold in the

HOT SAUCE NAMES ON THE THEME OF FIRE, PART 2

- Hawaiian Passion Fire Sauce
- Watkins Inferno
- Andy's Green Fire Salsa
- Ring of Fire
- Mad Dog Liquid Fire
- Mad Dog Inferno Hot Sauce
- Montezuma® Toltec Firewater
- Pepper Creek Farms Wildfire
- Fire Mud
- The Fire Inside
- Prairie Fire
- Inferno
- Ultimate Burn
- 911

Central Market on Beetham Road in Port of Spain.

Another important herb in Trinidadian hot sauces is Shadow Bennie—it appeared in a hot sauce served with Shark and Bake at Maracas Bay, but no one seemed to know another name for the herb.

On a trip to the market in Scarborough, Tobago, Dave and Mary Jane asked their guide to find Shadow Bennie for them so they so they could identify it from the leaves. Basil Phillips walked around the market and finally located some for them. It was immediately recognized as the herb that is known in Spanish as *culantro* (*Eryngium foetidum*). We have included a recipe for Shadow Bennie Sauce, but cooks will probably have to substitute cilantro for *culantro*.

One of the most interesting herb-based hot sauces is the one Marie Permenter and Vernon Montrichard use for marinating chicken in their fifteen Royal Castle Fried Chicken restaurants. The sauce was developed more than twenty-five years ago, is green with

herbs and hot with Congo peppers, and serves as the base for another sauce that is manufactured in Florida. Marie and Vernon ship the base sauce in drums to Marie's daughter and son-in-law, Mary Jane and Robert Barnes, who along with Carl Nelson own Caribbean Food Products, Inc. At a plant in Jacksonville, the base sauce is combined with onions, celery, bell peppers, and garlic. The mixture is transferred to a 50-gallon cooker, where it is cooked at 190

degrees. The result is Trinidad Habanero Pepper Sauce, which has been a commercial success. It was voted Best Hot Pepper Sauce at the National Fiery Foods Show from 1991-1993, and is served at Planet Hollywood restaurants around the world.

Another importer of a Trinidadian sauce is David Jenkins, who for years owned the Hot Stuff store in New York City. He told us how his hot sauce came to be named: "Wherever you go, Carnival involves lots of music and dancing, and Trinidad, the birthplace of calypso, is no exception. Every year in Port of Spain, the nation's capital, there is a competition for Road March, sort of like (Song of the Year.) The streets fill with flatbed trucks packed with steel drum bands playing their entries for the Road March competition. Groups of revelers in elaborate costumes dance along behind each truck and encourage spectators to join them as they promote their team's song.

"In a blend of Christian and African traditions, the Trinidadians, or 'Trinis' for short, attempt to 'call out the Devil' as they dance in the streets. Their name for Satan is 'Jab-Jab' (from the Spanish *Diablo*), and they chant it throughout the celebration, inviting him to come out and play. It's all a trick, though, because by the time Carnival ends at the stroke of midnight on Ash Wednesday, the Prince of Darkness is so tired and confused that he can't get back inside to do any more mischief, at least until next year.

"In 1992, when we were there, a calypso superstar named Super Blue won his eighth Road March competition with 'Jab-Jab,' a song about a family preparing for and then celebrating Carnival. The little girl from next door is suddenly 'looking lovely and sexy'

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**



**...The EPA has been
called to your house
at least twice to check
out complaints of
your roasting chiles.**

and poor Uncle Fred ends up 'drunk, drunk, drunk like a sailor' There was a big U.S. Navy base in Trinidad.

"In the midst of the festivities, we met a man who made a hot sauce that he wanted to put on the market. We met him through the lady who sat next to us on the plane—Trinidadians are very friendly. We liked the product, brought a sample back to New York and asked customers at the Hot Stuff store what they thought. Unanimously, everyone said they liked it, so we made it the store brand and called it 'Jab-Jab Trinidadian Pepper Sauce' after the song and the celebration we enjoyed so much."

Because of the large population of East Indians in Trinidad and Tobago, there are West Indian versions of classic East Indian sauces, and we have included two of note. Trinidadian Curry Paste stands out because it is hotter than most curries of the country. Most curries are bland, with hot sauce being added at the table, but this paste, from a pre-World War II cookbook, is nicely pungent. Chutneys are also extremely popular in T&T, and there are literally dozens of recipes. Ramesar Mango Chutney is one of the simplest and tastiest; Dave collected it during a cooking lesson with Trini home cook Nancy Ramesar.

When we checked Chuck's collection, we discovered twenty-five commercial sauces from the country of Trinidad & Tobago. Besides Matouk's, other popular brands include Chief, Mabel's, and Turban. And don't forget that Royal Castle herbal green sauce!

In nearby Barbados, twenty-nine of their hot sauces showed up in the collection. One of the most famous of the Bajan (Barbadian) hot sauces is Barbados Jack, which has been produced by the Miller family of Barbados since

1965. It consists of Bonney peppers (as the Bajans call habaneros), mustard, turmeric, and onions, and is commonly served over seafood and poultry dishes. According to Caribbean food writer Chelle Koster Walton, "The Millers began by selling ladlesful to neighborhood customers at the rate of thirty gallons a week. Eventually the Millers poured their sauce into recycled soda bottles and rum flasks, and distributed them around town by bicycle." In the late 1980s, their production was up to 1,900 gallons of Barbados Jack per week.

Other popular brands of Bajan commercial sauces are Country Boy, Country Home, Lottie's, and Windmill. Spitfire Red Hot Pepper Sauce is manufactured in Barbados for North American distribution, as are Trader Rick's sauces. We have two sauce recipes from Barbados, Bajan Crop Over Pepper Sauce, which resembles a typical sauce from the island, and Tamarind-Mango Chutney, which is served with grilled meats and curried dishes.

On other islands in the eastern Caribbean, hot pepper sauces are manufactured sporadically, often with a single major manufacturer per island. Also, brands from other islands are common. From Grenada, only Grenfruit Spicy Sauce shows up in the collection, but we know that a Grand Anse sauce is exported for distribution in North America. Likewise, Erica's Country Style Pepper Sauce is the only

HOT SAUCE NAMES ON EXPLODING THEMES

- Atomic Bob's
- Nuclear Hell
- Blaze Atomic
- Gib's Nuclear Hell
- Fire in the Hole
- Buckshot
- Shotgun Willies 2-
Barrel
- Arizona Gunslinger
- Dallas Dynamite
- Texas Firecracker,
Maximum Blast
Habanero Hot Sauce
- Texas Gunpowder



entry from St. Vincent. Tiny St. Lucia can boast of seven sauces in the collection, but four are by Baron Foods, including Classic Pepper Sauce, and three are by Sari brand, manufactured by Risa St. Lucia, Ltd.

On Dominica, P. W. Bellot and Company has been manufacturing the Bello brand of hot pepper sauces since 1944. Six of the Bellot sauces appear in the collection, including Bello Special Pepper Sauce and Green Isle Classic Red Cayenne Pepper Sauce. Over in Antigua, Susie's Hot Sauce, established in 1960 by Susannah Tonge, is still going strong.

The French Caribbean was not well represented in the collection, with only S.P.I.C.E. Sauce Creole from Guadeloupe represented. But we have four hot sauce recipes to make up for the lack of commercial sauces. Sauce Chien from Martinique, means "dog sauce" and the name seems related to the *xnipec*, or "dog's nose" sauce of the Yucatán Peninsula. Another sauce combining limes and chiles is from Haiti, Sauce Ti-Malice, a "bad" sauce that, like Sauce Chien, is often served over seafood. Sauce Diabolique, also from Haiti, adds tomatoes to the sauce and is served over grilled meats. Colombo Curry Paste from Martinique is a particularly spicy curry paste and is named after Colombo, the capital of Sri Lanka and a city renowned for its hot and spicy cuisine. From nearby Saba in the Dutch West Indies comes Saba Scotch Bonnet Sauce.

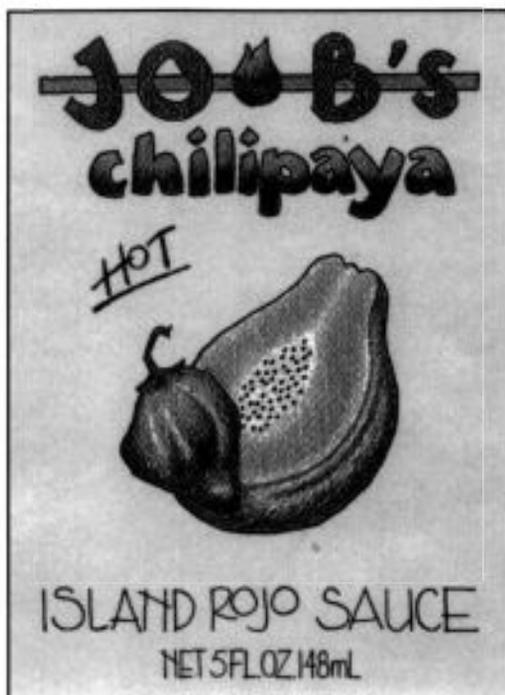
Moving into the western Caribbean, the U.S. Virgin Islands has a concoction known as Asher Sauce, a corruption of "Limes Ashore," which was a sailor's call noting the scurvy-fighting fruit. The sauce combines limes with habaneros, cloves, allspice, salt, vinegar, and garlic.

My Little Chutney Tree

“When I first purchased my land and was carefully contemplating what fruit trees to plant, one of my most urgent needs was to get a common mango tree, its fruit to be used entirely for the making of the annual chutney. My tree has grown through the years with absolutely no care given to it but for the occasional

private chat I carry on with it. It has its own name and the pride of position amongst my fancy-named mango trees. She is simply known as My Little Chutney Tree. So obliging is she that she appears to flower twice, a month apart, thus giving me several chutney batches.”

—Laurel Ann Morley



Our sauce survey of the Virgin Islands turned up seventeen hot sauces, the majority of which are manufactured by Virgin Fire and the Virgin Islands Herb and Pepper Company, both very small companies. The owner of Virgin Fire, Bob Kennedy, remarked to reporter Doug Zehr about the difficulties of running an island hot sauce company: "I'm it—farmer, manufacturer, labeler, bottler, distributor, and delivery boy. I could sell five thousand cases, but I can't produce that right now." Some of Kennedy's sauces include Green Dragon's Breath, Pineapple Sizzle, and Papaya Fire. Another Virgin Islands manufacturer is Richard Reiher, owner of the Virgin Islands Herb & Pepper Company, who decided to take another direction with his hot sauces. "Everybody else is making sauces to dump on your food," he said. "Rather than compete with that, I came up with cooking sauces." His sauces include Virgin Islands Finest Peppered Ginger Hot Sauce and Virgin Islands Finest Herbal Hot Sauce. The other popular

major brand in the Virgins is Sunny Caribee, the manufacturer of Jerk Seasoning, Spicee Catsup, and Tangy Tropical Ting.

Puerto Rico is another island with mostly nonspicy food that has numerous hot sauces of note. Our collection revealed eight commercial sauces, at least three of which, including Goya Sofrito, are made by Goya Foods, a large Hispanic food manufacturer. A relatively new brand, Isla Vieques Condiment Company, has several hot sauces on the market, including their Sweet & Spicy Pepper Sauce and Pique Puertorriqueño. Many versions of *pique* appear in Puerto Rico, including the basic one, Pique de Vinagre y Ajies Bravos (Bird Pepper Vinegar *Pique*) mentioned earlier in this chapter. Another version is made with acidic Seville oranges and habaneros, Sour Orange-Habanero Pique. Two habanero sauces for pork complete our Puerto Rican selection: Ajilimojili, a sauce usually served with suckling pig, and Mojo Para Puerco Asado (Sauce for Roasted Pork). Incidentally, over in Cuba, we were able to track down only one homemade hot sauce, Salsa Roja Para Frijoles Negros (Red Sauce for Black Beans); no commercial sauces appeared in the collection.

But we had no trouble at all finding hot sauces in Jamaica, less than a hundred miles from Cuba. In fact, we found thirty-seven Jamaican sauces in our collection, fully 26 percent of all Caribbean sauces.

It appears that Jamaica has quite a hot sauce history. From the diary of Charles Adolphus Thorburn Browne, also known as Busha Browne, we learn of early saucemaking on the island, around 1837:

"Thomas, my Bookkeeper, accosted me after breakfast and insisted I

HOT SAUCE NAMES ON RELIGIOUS THEMES, PART 2

- Trappey's Red Devil
- Honkey Tonk Devil Red
- Dat'l Devil Drops
- Montezuma® Devils
Tingle Hot Sauce
- Satan's Sauce
- Satan's Revenge Chili
Sauce
- Salsa Diablo
- Salsa Satanas
- Satan's Slow Burn
Smoky Habanero Hot
Sauce
- Religious Experience
Wrath
- Apocalyptic
- Last Rites

accompany him to his Place. When we arrived it was to find his usual gaggle of some of the prettier estate girls (one of these days that lad will get himself into deep trouble) engaged in some sort of Food Preparation. There were mortars and pestles all around and the air was sharp with a Pungent yet delightful Smell. It seems that he had been doing a little experimentation of his own and had produced a Hades hot pepper sauce. He gave me a little. T'was as fiery as all Hell and would have done for the Devil himself. It was made by pulverizing good quality Scotch bonnets with a little vinegar. Since it was indeed the real thing, we decided there and then to call it Pukka Sauce. A fitting name we also thought for those pukka people who like their food and other things hot and spicy."

More than a century and a half later, Busha Browne's Company of Kingston, led by actor and entrepreneur Winston Stona, began manufacturing hot sauces and other products according to Busha Browne's recipes, including a Pukka Hot Pepper Sauce, a Jerk Seasoning, and a Pepper Sherry. But this company was not Jamaica's first commercial sauce manufacturer by a long shot.

That honor goes to the Pickapeppa Company founded in 1921 by Norman Nash, who came up with a recipe for a style of tomato sauce made around Mandeville. He combined tomatoes,

onions, vinegar, tamarind, mangoes, raisins, spices, and a small amount of hot peppers to produce his original Pickapeppa Sauce. Eventually, Pickapeppa Hot Sauce (a much hotter version of Pickapeppa with more Scotch bonnets and fewer fruits), Mango Chutney, and Cayenne Vinegar were added to the line. The original sauce is aged for one year in oak casks before it is bottled and distributed to forty-one countries. Robb Walsh, who researched Pickapeppa for his book, *Traveling Jamaica with Knife, Fork & Spoon*, observed: "Pickapeppa sauce is so popular in Jamaica that when a longshoreman's strike halted production, people began hoarding the sauce, causing a worldwide shortage that lasted for two years." Our version of a quick Jamaican sauce roughly in the style of Pickapeppa is Jamaican Sherry Sauce.

Other manufacturers of note in Jamaica are Cottage Industries, makers of the Walkerswood line of sauces and condiments; Grace Kennedy & Co., which bottles several different kinds of Scotch bonnet sauces; Hak Has Manufacturing, with their Hak Has sauces; and Gray's Pepper Products. Fairly recent additions to the Jamaican hot sauce scene are Hopal's Jerk Seasoning, and the King Pepper line of sauces, including Scotch Bonnet Hot Sauce, Mango Chutney, and Hot Crushed Pepper.

One Jamaican sauce no one has been able to bottle is Hot Tomato Run Down Sauce, a traditional sauce primarily served over seafood.

Jamaican jerk sauces are a combination of spices and Scotch bonnet chiles used as a marinade and baste for grilled meats. The word "jerk" is thought to have originated from the word "ch?arki" (the question mark is part of

the word), a Quechua word from Peru. The Spanish converted the term to "charquí," which meant jerked or dried meat, and which, in English, became known as "jerk" and "jerky."

The technique of jerking was originated by the Maroons, Jamaican slaves who escaped from the British during the invasion of 1655 and hid in the maze of jungles and limestone sink-holes known as the Cockpit Country. The Maroons seasoned wild boar and cooked it until it was dry and would preserve well in the humidity of the tropics. During the twentieth century, the technique gained enormous popularity in Jamaica and today "jerk pork centres" are commonly found all over Jamaica. The method has evolved, however, and the pork is now cooked just until it begins to fall off the bones. In addition to pork, heavily spiced chicken, fish, and beef are grilled to juicy perfection.

There is a wide variety of sauces, pastes, and even powders with the word "jerk" on them, and they are manufactured on other islands and in North America as well as Jamaica. While some of these commercial brands are good, others are poor imitations of the exotic, spice-filled jerk seasonings the cooks on



Boston Beach, in Ocho Rios, and Montego Bay use because they lack enough Jamaican allspice (called pimento there), which is the predominant native spice used in traditional Jamaican jerk. The Jamaican allspice is more pungent than allspice grown elsewhere because of its high oleoresin content. Also, we suspect that some jerk sauces don't use either Scotch bonnets or habanero chiles but rather substitute other varieties, which do not have the same flavor profile. Our Special Jamaican Jerk Marinade has been tested many times and we think it will hold up to scrutiny—and tasting.



Jamaican Pickled Scotch Bonnets

One of the earliest types of Caribbean hot sauces, the hot vinegar in this pickle is sprinkled over greens and added to salad dressings. The sliced chiles can be added to soups and stews. The longer it steeps, the hotter it gets. Habaneros can be substituted for the Scotch bonnets.

- 12 red Scotch bonnet chiles, seeds and stems removed, sliced
- 12 green Scotch bonnet chiles, seeds and stems removed, sliced
- 12 yellow Scotch bonnet chiles, seeds and stems removed, sliced
- 1 1/2 cups white vinegar
- 1 teaspoon salt
- 2 tablespoons pimento berries (Jamaican allspice)

Place the sliced chiles in a sterilized jar. In a saucepan, bring the vinegar to a boil and add the salt and pimento berries. Remove from the heat, allow the mixture to cool, then pour it into the jar. Make sure the lid is screwed on tightly and store for at least 24 hours before using.

Yield: About 1 1/2 cups

Heat Scale: 

Note: This recipe requires advance preparation.

Creole Pickle

This old Trinidadian recipe creates both pickles and a vinegar sauce that can be sprinkled on just about any dish to add flavor and heat. When stored in a sterilized jar in the refrigerator, it will last for years.

- 1 quart white vinegar
- 1 clove garlic, crushed
- 2 cups diced green papaya, parboiled for 2 minutes
- 4 small onions, quartered
- 2 Congo peppers (or substitute habaneros), seeds and stems removed, quartered
- 5 seasoning peppers (or substitute 5 yellow wax hot chiles), seeds and stems removed, cut to the same size as the Congo peppers

In a saucepan, boil the vinegar with the crushed of garlic for 5 minutes. Remove from the heat and allow to cool to room temperature.

Place the papaya, onions, and peppers in equal portions in several small, sterilized jars. Pour the vinegar over them and seal the jars. Allow to set for at least 2 weeks before using.

Yield: About 6 cups

Heat Scale: 

Note: This recipe requires advance preparation.

Bird Peppers in Sherry

This recipe, which we found in a 1940s Trinidad cookbook, is probably one of the earliest methods of preserving peppers in the tropics. It is also called "pepper wine." The sherry, which gradually picks up heat from the bird peppers, is sprinkled into soups and stews and makes them quite exotic. The peppers can be either fresh or dried.

20 bird peppers (chiltepins),
stems removed
1 cup dry sherry

Place the peppers in a jar and add the sherry. Allow to steep for several days. Keep refrigerated.

Yield: 1 cup

Heat Scale: 🌶️ 🌶️ 🌶️

Note: This recipe requires advance preparation.

Pique de Vinagre y Ajiles Bravos (Bird Pepper Vinegar Pique)

Here is a classic pique recipe from Puerto Rico. As usual, the longer the chiles steep, the hotter the sauce will be. It should be stored in a bottle with a sprinkler cap so the amount of sauce can be controlled as it is sprinkled over grilled fish, poultry, or even into salads.

1 cup cider vinegar
10 to 20 bird peppers (chiltepins),
or any small, hot chile, fresh or dry
4 cloves garlic, halved
10 whole peppercorns
1/8 teaspoon salt
1 sprig fresh oregano, cilantro,
or mint (optional)

Combine all ingredients in a glass jar and allow to steep in the refrigerator for at least 24 hours to blend the flavors.

Yield: 1 cup

Heat Scale: 🌶️ 🌶️ 🌶️

Note: This recipe requires advance preparation.

Trinidad Rum Sauce

This sauce is definitely worth the wait of a week to allow it to steep. Use it to provide a tasty firepower to soups and stews, as well as fish, poultry, and meats.

- 1 cup light rum
- 1/2 cup chopped onions
- 5 Congo peppers (or substitute habaneros), seeds and stems removed, coarsely chopped

Combine all the ingredients in a bowl or jar and allow to steep for a week. Strain the sauce before using.

Yield: 1 1/2 cups

Heat Scale: 

Note: This recipe requires advance preparation.

Moko Jumbie Pepper Sauce

Named after the zombielike stilt character that prowls around during Carnival celebrations, this sauce features two ingredients common to Trinidadian commercial sauces: papaya and mustard. The sauce can be used as a condiment or as a marinade for meat, poultry, and fish.

- 1 small green papaya
- 2 quarts water
- 5 Congo peppers (or substitute habaneros), seeds and stems removed, chopped
- 1 large onion, finely chopped
- 2 cloves garlic, minced
- 4 tablespoons dry mustard
- 2 tablespoons salt (or less, to taste)
- 3 cups vinegar (or 1 1/2 cups vinegar mixed with 1 1/2 cups water)
- 2 tablespoons minced culantro (or substitute cilantro)
- 1/2 teaspoon ground turmeric
- 1 teaspoon Trinidadian Curry Paste (see recipe, p. 82)

Boil the papaya in its skin for 10 minutes, then drain and cool. Peel the papaya, remove the seeds, and chop it into 1-inch cubes.

In a saucepan, combine the papaya with the remaining ingredients. Bring to a boil, reduce heat, and simmer for 20 minutes.

Remove from the heat, cool the mixture, puree it in a food processor, and bottle it. The sauce will last for months in the refrigerator.

Yield: 3 to 4 cups

Heat Scale: 

Piri Piri Oil

This interesting sauce is the Caribbean oil-based variation on the African sauce from Angola, which was transferred to the region by Portuguese immigrants working the cacao plantations in Trinidad and Guyana. Use it to spice up soups and fried fish. Pimento leaves are traditionally used in this recipe, but they are hard to find.

- 3 cups extra-virgin olive oil
- 2 Congo peppers (or substitute habaneros), cut in half
- 1 teaspoon lemon zest
- 2 bay leaves

Combine all ingredients in a jar and seal tightly. Place in a warm spot and let steep for 2 weeks. The longer it steeps, the hotter the sauce will become.

Yield: 3 cups

Heat Scale: 

Note: This recipe requires advance preparation.

Shadow Bennie Sauce

This is the sauce that is served over Shark-and-Bake at Maracas Bay, Trinidad. In this way it is similar to malt vinegar, which is served over fish and chips in England.

- 1/4 cup minced culantro
(or substitute cilantro)
- 3/4 cup white wine vinegar
- 1 clove garlic, minced
- 1 teaspoon vegetable oil
- 1/4 teaspoon minced Congo peppers
(or substitute habaneros)

Combine all ingredients in a jar and allow to stand for at least 2 hours to blend all the flavors. The sauce will keep indefinitely in the refrigerator.

Yield: About 1 cup

Heat Scale: 



Trinidadian Curry Paste

Many Trinidadian curry powders lack chile peppers, which are added to the meal in the form of hot sauces when the meal is served. However, this paste, found in an early Trinidadian cookbook, calls for hot peppers. The paste can be used in any recipe calling for massala or curry powder. Compare this with Colombo Curry Paste from Martinique, (see index). Before grinding, toast the spices in a dry skillet over medium heat for best results.

6 tablespoons toasted coriander seeds
1 teaspoon toasted anise seeds
1 teaspoon toasted cloves
1 teaspoon turmeric
1 teaspoon toasted cumin seeds
1 teaspoon toasted fenugreek seeds
1 teaspoon toasted black peppercorns
1 teaspoon toasted mustard seeds
2 cloves garlic, chopped
1 large onion, chopped
1/2 Congo pepper (or substitute habanero), seeds and stem removed, chopped
Water as needed

Grind all the ingredients into a paste with a mortar and pestle, or use a food processor and puree.

Yield: 1 1/2 to 2 cups

Heat Scale: 

Ramesar Mango Chutney

This is one of the simplest—and one of the tastiest—chutney recipes we found in the Caribbean. As prepared for us by Nancy Ramesar of Port of Spain, it makes a great dip for plantain chips and crackers. It's best when used within thirty minutes of making, but the addition of 1/4 teaspoon lime juice will preserve it.

1 half-ripe mango, peeled, seeded, and chopped
4 cloves garlic
1 Congo pepper (or substitute habanero), seeds and stem removed, chopped
Pinch of sugar

Combine all ingredients in a blender and puree until smooth.

Yield: About 1 cup

Heat Scale: 

Variations: Add a few leaves of culantro or cilantro before blending.

Tamarind-Mango Chutney

This exotic relish from Barbados is served with grilled meats, seafood, and with curried dishes. Tamarind juice is available in Asian, Latin, and Caribbean markets. The juice can also be made from dried pods by removing the seeds and dried pulp, boiling them with water, and then straining the liquid through cloth.

- 1 1/2 cups white distilled vinegar
- 1 cup brown sugar
- 1 1/2 cups minced green mango
- 1/8 cup grated fresh ginger
- 3 medium onions, minced
- 1 Congo pepper (or substitute habanero), seeds and stem removed, minced
- 1 clove garlic, minced
- 1 teaspoon salt
- 1/2 cup raisins, minced
- 1/2 cup tamarind juice

Boil the vinegar and add the brown sugar. Cook until the sugar dissolves and add the mango, ginger, onions, pepper, and garlic. Cook over low heat until the mango is soft.

Add the remaining ingredients and continue cooking until the mixture reaches the consistency of marmalade. Bottle in sterilized jars.

Yield: 3 cups

Heat Scale: 

Bajan Crop Over Pepper Sauce

It's always fun to try to re-create bottled sauces. We think that this is close to many Bajan hot sauces, and it is named for the famous music and dance festival on the island. Use it in cooking as well as a condiment on the table.

- 3 Bonney peppers (or substitute habaneros), seeds and stems removed, minced
- 2 cups white vinegar
- 1 small papaya, peeled, seeds removed, diced
- 1/4 cup golden raisins
- 1/4 cup malt vinegar
- 2 cloves garlic, minced
- 2 tablespoons lime juice, fresh preferred
- 1 tablespoon minced fresh ginger
- 2 teaspoons dried cilantro
- 1 tablespoon dry mustard
- 1 teaspoon dried oregano
- 1/2 teaspoon ground turmeric

Combine all the ingredients in a saucepan, bring to a boil, reduce the heat, and simmer for 30 minutes. Place in a blender or food processor and puree until smooth.

Allow the sauce to stand for at least 2 hours to blend the flavors.

Yield: 2 1/2 cups

Heat Scale: 

Sauce Chien

From Martinique in the French Caribbean comes a "dog sauce," which seems to refer to the habanero's aroma. Dogs are also referred to in the Xnipec Salsa from chapter 2. Some variations on this sauce add vegetable oil, cinnamon, various herbs, spices, and capers. Sauce Chien is often served over fried fish.

1/2 habanero or Scotch bonnet chile,
thinly sliced
Juice of 1 lime or lemon
3 green onions, minced
1 teaspoon fresh thyme
1 onion, minced
1 clove garlic, crushed
Salt and pepper to taste
2 cups boiling water

Combine all ingredients in a jar and allow to steep for at least 1 hour.

Yield: 2 1/4 cups

Heat Scale: 

Sauce Ti-Malice

From Haiti comes a "bad" sauce to accompany meats such as roasted pork. This sauce keeps for a week if refrigerated.

2 cups finely chopped onion
1 cup fresh lime juice, strained
3 tablespoons butter
2 1/2 teaspoons minced Scotch
bonnet or habanero chiles
1 1/2 teaspoons minced garlic
1 teaspoon salt

In a bowl, marinate the onion in the lime juice at room temperature for 30 minutes. Drain the onions in a sieve and reserve the marinade.

In a heavy skillet, melt the butter over medium heat. When the foam begins to subside, add the onions. Stir frequently and cook for about 5 minutes or until the onions are transparent. Stir in the chile and garlic, reduce the heat, and cover the skillet. Continue cooking for 10 minutes or until the chiles are tender. Turn off the heat and add the reserved marinade. Cool to room temperature before serving.

Yield: 1 1/2 cups

Heat Scale: 

Sauce Diabolique

There are many variations of habanero-based hot sauces throughout the Caribbean and the Yucatán peninsula. This devilish sauce from Haiti adds tomatoes to the flavorings, and more can be added to dilute the extreme heat.

- 1 medium onion, chopped
- 2 cloves garlic, chopped
- 1 tablespoon vegetable oil
- 1 medium tomato, chopped
- 1 1/2 cups white vinegar
- 6 habanero or Scotch bonnet chiles, seeds and stems removed, chopped

In a skillet sauté the onion and garlic in the oil in a skillet until soft. Add the tomato and vinegar and simmer until the tomatoes are soft.

Place all the ingredients, including the chiles, in a blender or food processor and puree until smooth.

Allow the mixture to steep for a couple of days before serving.

Yield: 2 cups

Heat Scale: 

Note: This recipe requires advance preparation.

Colombo Curry Paste

This fiery hot curry blend from Martinique is named after the capital of Sri Lanka, which is appropriate considering the heat levels of the curries from that island—and it reflects the presence of indentured laborers brought from the Indian subcontinent.

- 1 1/2 tablespoons coriander seeds
- 1 1/2 tablespoons mustard seeds
- 1 1/2 tablespoons black peppercorns
- 1 1/2 tablespoons cumin seeds
- 1 1/2 teaspoons ground turmeric
- 3 cloves garlic, minced
- 1 tablespoon grated fresh ginger
- 2 habanero chiles, seeds and stems removed, minced

Water

Place the coriander, mustard, peppercorns, cumin, and turmeric in a spice mill and process to a coarse powder. In a bowl combine with the ingredients and mix well. Blend this mixture with a little water in a mortar and grind further, adding water until the desired consistency is achieved. Allow the paste to stand for at least an hour to blend the flavors.

Yield: 1/3 cup

Heat Scale: 

Asher Sauce

Island legend holds that the name of this sauce is a corruption of "Limes Ashore!", the phrase called out by British sailors who found limes growing on the Virgin Islands. The limes, originally planted by the Spanish, would save them from scurvy. We presume that the bird peppers would save them from bland food.

15 limes, Key limes preferred
1 cup salt
10 whole bird peppers such
as piquins or chiltepins or
2 habaneros, halved
3 cups water
1/2 cup vinegar
1/2 cup sugar
2 cardamom pods
1 tablespoon whole cloves
5 allspice berries
1/4 teaspoon freshly ground
black pepper
4 cloves garlic, sliced
1 bunch green onions, white part
only, chopped

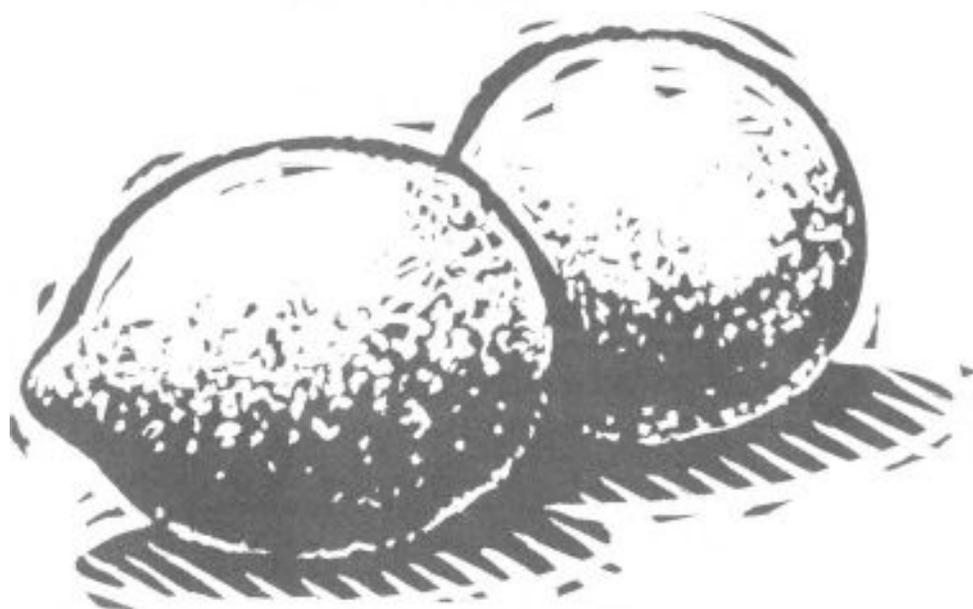
Quarter the limes but do not cut all the way through. Open up each lime and rub it with salt. Place the limes on cutting boards, cover them with cheesecloth, and set them in the sun for about a week. Protect them from rain.

The limes will shrink and their skins will turn brown. Rinse the limes to remove as much salt as possible. Place the limes in a large pan, cover with water, and add the remaining ingredients. Bring to a boil, reduce the heat, and simmer uncovered for 1 hour. Cool and strain the sauce. It will keep for several weeks in the refrigerator.

Yield: 2 1/2 cups

Heat Scale: 🌶️ 🌶️ 🌶️

Note: This recipe requires advance preparation.



Saba Scotch Bonnet Sauce

From the Netherlands Antilles island of Saba comes this simple, steeped hot sauce that graces seafood dishes or simple rice. Malt vinegar, made from malted barley, is the secret taste ingredient. Because of the vinegar, this sauce can be kept for a month or so in the refrigerator.

- 1 Scotch bonnet chile (or substitute habanero), seeds and stem removed, minced
- 1/4 cup finely chopped onion
- 1 clove garlic, minced
- 1/2 cup malt vinegar
- 1/2 cup water
- 1/2 teaspoon salt
- 1/4 cup olive oil

Place the chile, onion, and garlic in a small bowl and mix well. Combine the vinegar, water and salt in a saucepan and bring to a strong boil. Pour the boiling mixture over the chile mixture, stirring constantly. Add the oil and stir well.

Yield: About 2 cups

Heat Scale: 

Sour Orange-Habanero Pique

The second of our Puerto Rican piques features the fruitiness of habaneros with the sourness of naranjas agrias, or sour oranges. That juice can be approximated by mixing orange juice and lime juice in equal proportions. Again, this sauce should be stored in a bottle with a shaker top. This is great with seafood.

- 1 cup sour orange juice
- 2 habanero chiles, halved and seeded
- 1/8 teaspoon salt
- 1 sprig fresh cilantro (optional)

Combine all ingredients in a glass jar and allow to steep in the refrigerator for at least 24 hours to blend the flavors.

Yield: 1 cup

Heat Scale: 

Note: This recipe requires advance preparation.

Ajílimojili

Pronounced as a tongue-twisting “ah-he-lee-mo-hee-le,” this sauce is a Puerto Rican classic that is served with roasted suckling pig.

3 habanero chiles, seeds and stems removed, chopped
3 red bell peppers, seeds and stems removed, chopped
4 peppercorns, crushed
4 cloves garlic, peeled
1 teaspoon salt
1/2 cup lime juice
1/2 cup vegetable oil

Combine the chiles, bell peppers, peppercorns, and garlic in a mortar or food processor and crush into a coarse paste. Add the salt and stir. Transfer this mixture to a bowl and beat in the lime juice and oil.

Yield: About 3 cups

Heat Scale: 

Mojo Para Puerco Asado (Sauce for Roasted Pork)

Here is another Puerto Rican sauce for grilled or roasted pork, but it's also great as a marinade for poultry or fish. It can be used as is or pureed into a smoother sauce.

2/3 cup peanut oil
1/2 cup minced green onions
6 cloves garlic
2 teaspoons minced habanero chile
6 tablespoons vinegar
6 tablespoons sour orange juice
(or substitute 3 tablespoons orange juice mixed with 3 tablespoons lime juice)
Salt and freshly ground pepper to taste

Heat the oil in a skillet and sauté the onions and garlic until soft. Add the remaining ingredients and simmer for 2 to 3 minutes.

Yield: 1 1/2 cups

Heat Scale: 

Jamaican Sherry Sauce

This recipe is reminiscent of Pickapeppa, which is a well-known Jamaican product. Serve it in soups or even on sandwiches.

- 2 Scotch bonnet chiles
(or substitute habaneros), seeds
and stems removed, minced
- 1/2 cup dry sherry
- 1/4 cup ketchup
- 3 tablespoons soy sauce
- 2 tablespoons lime juice
- 1 tablespoon tamarind sauce
(available in Asian markets)
- 1 tablespoon brown sugar
- 1 1/2 teaspoons dry hot mustard

Combine all the ingredients in a bowl or jar and allow to steep for a week to 10 days to blend the flavors.

Yield: 1 1/2 cups

Heat Scale: 

Note: This recipe requires advance preparation.

Salsa Roja Para Frijoles Negros (Red Hot Sauce for Black Beans)

This Cuban recipe has its origins in Africa, where it was originally served over pigeon peas. It works just as well over black beans that have been cooked with bacon until tender.

- 1 cup olive oil
- 1 1/2 cups diced tomatoes
- 3 to 4 cloves garlic, diced
- 1 teaspoon sugar
- 1 teaspoon cayenne powder
- 1 teaspoon finely chopped basil
- 2 teaspoons dried oregano
- Freshly ground black pepper
- 1/2 cup vinegar

In a skillet, heat the oil and sauté the tomatoes for 5 to 10 minutes or until soft. Stir in the remaining ingredients, except the vinegar. Simmer over low heat, stirring occasionally, for 20 to 30 minutes or until the sauce has thickened. Remove the skillet from the heat and let it stand for 3 to 5 minutes, then stir in the vinegar. Serve over prepared black beans.

Yield: 2 cups

Heat Scale: 

Special Jamaican Jerk Marinade

The number of versions of jerk marinades is nothing less than astonishing. They range from the early, simple pastes of three or four ingredients to the more modern and rather complicated concoctions with as many twenty-one spices, herbs, and vegetables. Of course, every one of them is "authentic, secret, and the most flavorful"—as is this one from us, after careful taste-testing. By varying the amount of vegetable oil and lime juice added, the cook can change the consistency from a paste to a sauce. Traditionally, the marinade should be very thick. It can be used with pork, chicken, or fish, which is smoke-grilled slowly and basted with this marinade.

1/4 cup whole Jamaican allspice
3 Scotch bonnet chiles, seeds and stems removed, chopped
10 scallions (green onions), chopped
1/2 cup chopped onion
4 cloves garlic, chopped
4 bay leaves, crushed
1 3-inch piece ginger, peeled and chopped
1/3 cup fresh thyme
1 teaspoon freshly ground nutmeg
1 teaspoon freshly ground cinnamon
1 teaspoon salt (or more, to taste)
1 tablespoon freshly ground black pepper
1/4 cup vegetable oil
1/4 cup lime juice
Water as needed

Toast the pimento berries in a dry skillet until they are aromatic, about 2 minutes. Remove and crush them to a powder in a mortar or spice mill.

Add the pimento powder and the remaining ingredients to a food processor and blend to make a paste or sauce. Remove and store in a jar in the refrigerator; it will keep for a month or more.

Yield: 2 to 3 cups

Heat Scale: 

Hot Tomato Run Down Sauce

In Jamaica, this sauce is served over a wide variety of fish and even lobster. It is especially tasty as a sauce atop pasta. The term "run down" ("oil down" in Barbados and Trinidad) refers to cooking vegetables in coconut milk until most of the milk is absorbed, leaving a light oil.

- 2 cups coconut milk
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 4 medium tomatoes, peeled, seeded, and chopped
- 2 Scotch bonnet chiles (or substitute habaneros), seeds and stems removed, chopped
- 6 whole allspice berries
- 1 tablespoon chopped fresh thyme
- 1 tablespoon malt vinegar
- 1/4 teaspoon ground white pepper
- 2 cups water

Bring the coconut milk to a boil in a saucepan, reduce the heat and add the onion and garlic. Simmer until the vegetables are soft. Add the remaining ingredients and continue to simmer until the sauce thickens and is reduced by half.

Place the sauce in a blender or food processor and puree until smooth. Strain the sauce before serving.

Yield: 2 to 3 cups

Heat Scale: 🌶️ 🌶️ 🌶️



CHAPTER FOUR



Hot Sauces of the Roman Pond—and Beyond

This chapter covers the Mediterranean region, the rest of Europe, and the Middle East. These areas are not often associated with hot sauces, but we've uncovered a surprising number of them. Of course, most of the sauces were developed after chiles were introduced to Europe following the second voyage of Columbus. However, the origin of sauces in the Mediterranean region goes back to antiquity—and involves fish.

Something's Fishy Here

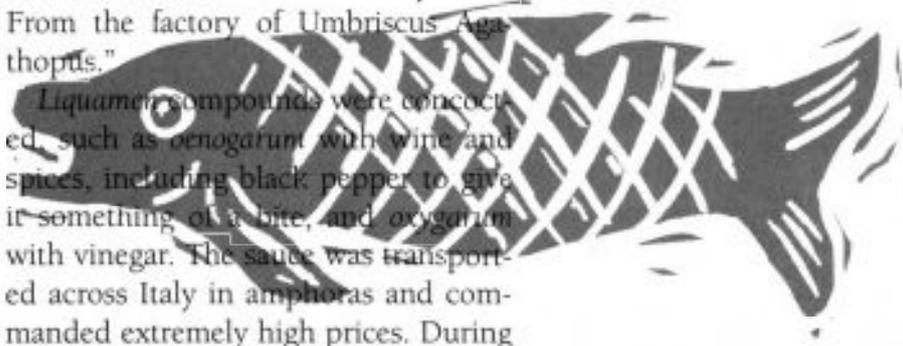
There are mentions of a fish sauce called *garon*, from Greece, in the fourth century B.C., but we have little information about its method of manufacture and its precise culinary uses. We do know that Socrates was not so keen on sauces. "Can any cookery be more extravagant," said he, "or more adapted to spoil dishes, than that which he practices who eats of several at the same time, putting all manner of sauces into his mouth at once? For as he mixes together more ingredients than the cooks, he makes what he eats more expensive; and as he mixes what they forbear to mix as being incongruous, he, if they do right, is in the wrong, and renders their art ineffectual." In other

words, too many sauces spoil the food.

Despite that contorted grumpiness of Socrates, sauce manufacturing spread from Greece to Italy, where *garon* became *garum*, better known as *liquamen*. This sauce was probably the first commercially manufactured sauce in the world, and the Romans perfected the art of sauce manufacture. But it was not a pretty picture.

Liquamen was made from whole fish or shrimp that were salted and allowed to ferment from two to eighteen months, depending upon the size of the catch. The process involved layering fish and salt in vats, draining off the liquid and pouring it back on top of the pile. The vats were sealed for the last month or so and the resultant golden, highly aromatic sauce with a salty flavor was drained off. The best brews were said to come from Pompeii; a small jar found in the ruins of Pompeii was inscribed "Best strained *liquamen*. From the factory of Umbriscus Agathoptis."

Liquamen compounds were concocted, such as *oenogarum* with wine and spices, including black pepper to give it something of a bite, and *oxygarum* with vinegar. The sauce was transported across Italy in amphoras and commanded extremely high prices. During





Caesar's time, a *congius* (about a gallon) of the sauce sold for 500 *sestertii*, approximately \$5,000 in contemporary currency.

The fish sauce was used in many Roman recipes that have survived to this day. The Roman writer Apicius recommends the use of *garum* or *liquamen* as a base for another spiced sauce for oysters and other shellfish; it was combined with black pepper, lovage, parsley, dry mint, bay leaf, cumin, honey, and vinegar. Likewise, truffles were cooked in a sauce of *garum*, black pepper, wine, and honey. *Garum* also became a salad dressing for cucumbers when combined with black pepper, pennyroyal, honey, and vinegar. Perhaps the closest sauce to *liquamen* that has survived to this day is *nam pla*, the Southeast Asian fish sauce. Home cooks could substitute the liquid from canned anchovies, with black pepper added.

The Romans seem to be the first culture to create mustard sauces. The mustard seeds were crushed and combined with honey, olive oil, and strong vinegar to make a thin paste. Another interesting but nonspicy sauce of the Romans was *defrutum*, which was wine that was

boiled down until thickened. Unfortunately, the boiling was done in vessels containing a high amount of lead, which was transferred to the sauce. Some sources speculate that the lead-infused sauces were the main cause of sterility among the Roman elite.

The Rise of Sauces in Europe

Sauces like *liquamen* were known by two terms in England: "tracklement," meaning flavorful sauces to accompany meats, game, and fish; and "condiment," meaning pungent or sharp sauces. Both tracklements and condiments have been a part of British cuisine since Norman times and eventually included sauces made with such pungent ingredients as mustard and horseradish—and, after Columbus, cayenne. In 1742, the family Keen established a mustard factory at Garlick Hill in London. The factory remained in operation continuously and was finally purchased by Colman's in 1903, who still sell dry mustards and mustard sauces today. We have two sauces that have survived since at least those times, English Horseradish Sauce and Classic British Mustard Sauce.

But we know from bottle label collectors that other, hotter sauces were being made by home cooks. In 1849, Rawlins Sumner manufactured engraved silver sauce labels titled "Cayenne Sauce" and "Chili Sauce." They hung around the necks of glass sauce bottles to identify them. Other esoteric sauces of the period included "Mogul," "Essence of Anchovy," and "Walnut Catsup."

One of the first manufactured hot sauces in England was Worcestershire sauce. In 1835, Arthur Marcus Cecil, Lord Sandys, the governor of Bengal, retired from his position in the Raj and returned to England with the formula

for his favorite sauce, a mildly spiced sauce containing chiles. He took the formula to two chemists, John Wheeley Lea and William Perrins, who had a shop in Worcester and offered them 10 percent of his project to develop a condiment. The recipe called for anchovies, shallots, chiles, cloves, tamarind, garlic, sugar, molasses, vinegar, and salt—ingredients that still appear today on the Lea & Perrins label (with the addition of onions, corn syrup, and soy protein). The chemists dutifully mixed up several gallons, placed it in a stone jar, and then tasted it.

According to legend, they proclaimed it to be awful and stored the jars in the basement of their shop, where the jars sat for two years. For some reason—and history is not too clear on this—Lea and Perrins tasted the sauce again and discovered that the aging had worked splendidly. Excited by the new condiment, they began bottling what they called Worcestershire sauce (pronounced “WUH-stuh-shuh”) in 1837 and selling it to passenger liners for the dining room tables. The story goes that Lord Sandys was unhappy about being deprived of the profits from his formula and confronted Lea and Perrins with a demand for his 10 percent. The chemists offered him a white coat and said that he could work for his 10 percent. Since the retired lord would never stoop to work in a chemist’s shop, that was the last anyone ever heard of him, but his sauce went on to become one of the most famous in the world.

Lea and Perrins rapidly expanded their Worcestershire sauce manufacturing operation and opened a factory in 1897 that is still in use. In 1904, King Edward VII liked the sauce so much that he gave Lea and Perrins the official ap-

pointment as suppliers to the Crown, and only they were permitted to use the words “the original and genuine,” which still appears on their label today despite the fact that they are no longer the only manufacturer of the sauce.

Like Tabasco® Pepper Sauce, the Lea & Perrins concoction spread around the world and soon became a legend. Sir Francis Younghusband, visiting Tibet’s forbidden city of Lhasa in 1904, found a bottle of Worcestershire sauce on the monks’ refectory table. According to Younghusband, a monk “nigh unto death” was treated with large doses of the sauce, “whereon he arose and begat twins.” The company capitalized on the supposed therapeutic values of Worcestershire sauce; a 1919 advertisement for it read: “A wonderful tonic that makes your hair grow beautifully.”

Today, in the factory in Worcester, about a hundred employees work to manufacture and bottle the sauce. First, the raw ingredients are aged in separate drums and casks. According to food writer Michael Kenyon, “... salted anchovies from Sicily and Morocco, layered in brine; Spanish and English unpeeled garlic in vinegar; Dutch shallots; chiles from China and Tanzania; tamarinds from Calcutta, packed in molasses.”

As with tabasco mash, the raw ingredients are aged for three years. Then they are transferred to huge, 30,000-

HOT SAUCE NAMES ON ANIMAL THEMES

- Red Rooster Hot Sauce
- Coyote Cafe Howlin Hot Sauce
- Gator Hammock
- Frog Ranch Tadpole Salsa
- Bullfrog Salsa
- Viper Venom
- Snakebite
- Bat’s Brew
- Iguana Red Pepper Sauce
- Mad Dog Liquid Fire
- Mustang Salsa
- Hogs Breath Salsa
- Virgin Fire Dragon’s Breath Red

liter mixing tanks, where they are carefully stirred. The mixture is moved to other tanks, where it is agitated with bursts of air, then sieved to remove solids. The dark, thick liquid is siphoned off as a concentrate and then is blended with water and additional vinegar to its final strength for bottling.

From England, Lea & Perrins Worcestershire sauce, one of the most



famous sauces in the world, sells about seven million gallons a year in more than a hundred countries.

Lea & Perrins also makes a Hot Pepper Sauce and a Gourmet and Garlic Sauce. Other English manufacturers of hot sauces include Patak's, with their Curry Paste, and J.A. Sharwood & Co., manufacturer of Sharwood's Tomato & Chilli Chutney. Some Caribbean companies are now aligning themselves with British importers to produce sauces such as Grace Yellow Bird Sauce and Hammond's Jamaica Style Hot Pepper Sauce.

Other European Sauces

Soon after the Portuguese established a colony in Brazil, chile peppers were transferred from there to another of their colonies, Angola in Africa. From Angola, Portuguese traders transported them back to the homeland, where the African terms "piri-piri" or "pili-pili" were given to them. They formed the basis of *Mólho de Piri Piri*, another sauce where chiles are steeped in a liquid, usually vinegar. Some recipes, however, call for brandy, whiskey, or vodka.

Mólho de Piri-Piri is a staple in Portuguese kitchens and dining rooms, where it is sprinkled over all kinds of food. We found one commercial example of it in the collection—*Piri-Piri Mólho Sauce*, made by Dos Mingos Ribeiro Macarico. Incidentally, the Portuguese traders continued to spread chiles to other colonies and ports of call along the spice trade routes, establishing the chiles in other parts of Africa, in India, and in Asia.

Although we don't think of the food from neighboring Spain as being particularly spicy, *Chile Pepper* contributing editor Sharon Hudgins found nearly twenty varieties of peppers that were cultivated in Spain, many of them pungent. *Guindillas*, which are some of the hottest available, can be used in *Salsa Colorada*, and the *romesco* peppers from the province of Tarragona are used in *Salsa Romesco*. *Salsa romesco* is so popular in Tarragona that dozens of chefs compete in *romesco*-making contests. Ironically, the only commercial Spanish hot sauce that appeared in Chuck's collection was called *Salsa Mexicana!*

The Canary Islands, a possession of Spain, have their own unique hot sauce, Canary Islands Mojo Picón, which is traditionally served over potatoes boiled in sea water. And in the Basque region between Spain and France, fairly mild *choricero* ("sausage-maker") peppers are used in Basque Vizcayan Sauce, which is often served with salt cod or shellfish dishes.

Even France has its own hot sauce: *rouille*. This surprisingly spicy Provençal sauce is traditionally served with *bouillabaisse*, according to most sources. It is usually made by grinding cayenne chiles with garlic and saffron in a mortar and then stirring in egg yolks, olive oil, or even mayonnaise. To serve *bouillabaisse* with *rouille*, a large crouton called a *marette* is placed in a soup bowl and is covered with the sauce. The *bouillabaisse* is added, the *marette* absorbs the broth, and the *rouille* dissolves in the stew, flavoring and spicing it.

The French-food expert Waverly Root, however, was unsure that *rouille* was always associated with the stew. "I do not think that *rouille* should be considered automatically as a necessary adjunct of *bouillabaisse*," he wrote in 1983. "In the more discriminating era when I lived on the Riviera (30 years ago), *rouille* was brought to the table with *soupe aux poissons* [fish soup], but not with *bouillabaisse*, though you could have it if you wanted it and were courageous enough to endure the pitying expression of the headwaiter. *Rouille*, in my opinion, is worse with *bouillabaisse* than cloves or red pepper. It overpowers not only the saffron, but also the fish." Chileheads would beg to differ. Our version of *Rouille* is found on p. 107.

At least one commercial hot sauce in France reflects its prior involvement in

North Africa, DEA brand of *harissa*, the famed chile paste (see below). A Suzi-Wan Sambal Oelek also showed up in the collection, an indication of the French interest in Southeast Asia.

Italy is one of the hotter countries—chile-wise—in Europe. In the regions of Abruzzo and Molise in central Italy, cooks use *olio santo*, which is made by steeping small, hot chiles in extra virgin olive oil; it is used on meat, fish, and salads. Another simple Italian sauce is *salsa al peperoncino*, which simply combines a tablespoon of medium hot chile powder with a cup and a half of mayonnaise.

Only one brand of commercial Italian hot sauce appeared in the collection, and that was Small Hot Red Peppers Dressing from a company named Goldex. This finding is not so unusual. Often in countries where cooking is a family-to-family and generation-to-generation activity, the recipes are passed down and are not converted to mass-produced sauces. And, since each family creates its own

“Consumers are turning to hotter, spicier condiments. In 1988, only 16 percent of American households bought salsa. Last year [1992], the figure was 36 percent.”

—CHERYL STEWART-MILLER,
SPOKESPERSON FOR HEINZ USA.

U.S. Sauces Invade the Gulf

“While the McIlhenny Company has concentrated marketing efforts of Tabasco hot pepper sauce in countries like Japan, where they control 99 percent of the hot sauce market, Baumer Foods, maker of Crystal Brand hot sauce, has concentrated on the Middle East. Said Marwan Kabbani, Vice President of Crystal International, a division of Baumer Foods, "In 1959, our first Saudi order was for 1,200 cartons. Now it is well over half a million cases. In the Middle East, Tabasco can't touch us. A conservative estimate of our Middle East market share is 70 percent."



version of regional sauces, there is a limited market for commercial sauces. In keeping with that concept, we uncovered five great homemade Italian hot sauces for pasta. Hot Tomato-Caper Sauce, from *Chile Pepper* magazine contributor Nanette Blanchard, can also be served over gnocchi or polenta. Puttanesca Sauce is the infamous harlot's sauce, and we mention some of its spicy legend and lore in the recipe introduction. *Chile Pepper* magazine food editor Nancy Gerlach was fortunate enough to interview the noted Italian chef Giuliano Bugialli, who gave her his recipe for Salsa all'Arrabiata, which means angry or enraged sauce. Spicy Amatrice Sauce and Running with the Devil Sauce (*salsa fra diavolo*—a rough translation, round out our Italian sauces.

As we have discovered, often countries with fairly bland cuisines have a large number of hot sauces—which can be the result of immigration, too. Germany and The Netherlands are good examples, with sixteen hot sauces between them showing up in the collec-

tion. Germany's Kattus brand made an appearance with Sambal Oelek, Harissa, and Chili Sauce, while Sambal Oeleks in The Netherlands were represented by Conimex and Bamboo Garden.

Because of the influence of paprika on the cuisines of Hungary and nearby countries, we might expect hot sauces to proliferate there. However, most of the paprika-based sauces are made, like curries, as part of a stew or other combination dish so they rarely stand alone as a condiment. However, paprika is occasionally included in sauces that are added to foods cooked by other methods, such as frying or roasting. Our recipe for Hungarian Hot Paprika Sauce will spice up fish fillets or poultry, while Tomato-Pepper Relish, a recipe from the former Yugoslavia, could be served along with it. Another recipe from the South Slavs is Ajvar. *Chile Pepper* magazine contributing editor Sharon Hudgins visited Yugoslavia before the war and collected the recipe. She wrote: "Pronounced EYE-var, this is a name of Turkish origin given to a popular type of relish or appetizer made of roasted peppers and eggplant. Ripe red mild or medium-hot peppers are most often used, although green peppers, unripe tomatoes, and even string beans can be combined into *ajvar*."

Sharon lived in Russia for more than a year and had the opportunity to study the Russians' love of hot sauces. "The Russians in general do not cook hot and spicy foods," she wrote. "They prefer to add zing to cooked foods by using condiments at the table. Bottled ketchup and hot, garlicky "chilli" sauces (the latter usually from Vietnam) are often put on the table, even in the fanciest restaurants. Tabasco sauce is just beginning to be marketed in Asian



Russia, but is still very pricey at over \$4.00 for a standard-size bottle."

A favorite Russian condiment is a salsa called *adzhiga*. "I've bought some mean salsas—hot, garlicky, and definitely not for the faint-hearted—from the granny-ladies selling them in the markets of Vladivostok and Irkutsk," Sharon wrote. "In this part of Russia, fresh salsa is called *adzhiga* (although books about Russian cooking, published in the West, define *adzhika*—spelled with a *k*—as a dry spice mixture or a hot spice paste). The Russians I know use *adzhiga*, the salsa, mainly as a flavoring agent in soups and stews. Our version, Adzhiga Salsa, is found on p. 113.

We have also included Georgian Sour



Plum Sauce, a cayenne-infused, cilantro-heavy sauce that is served cold over lamb, and walnut-based Satsivi Sauce, made with fresh chiles such as jalapeños, that is served at room temperature over poached chicken or fish dishes.

Before leaving Europe, we would be remiss without mentioning Sweden. Yes, Sweden. The fiery food invasion of Scandinavia is being led by the Swedish spice company Nordfalks and their Santa Maria brand of hot sauces and

other Mexican foods. Company representative Raimo Orava recently sent us a sample of their Hot Chili Habanero Sauce, the first Swedish-brand habanero sauce to hit the Scandinavian market. Actually, the sauce, with its label in English and Swedish, was made in California and not from habanero mash, but rather from fresh habaneros during the harvest in the fall of 1994. Thus the sauce will have a limited release and a vintage. It will be available initially only in restaurants, Orava told us, but he hopes the company will soon make it available through supermarkets.

North African and Middle Eastern Condiments

The hot sauces of the Mediterranean and Middle East tend to be thick—pastes, dips, relishes, and the like. Perhaps the most famous of the North African sauces is a curry-pastelike mixture called *harissa*. It is of Tunisian origin but there are variations found all over North Africa, such as *dersa* in Algeria and *felfel sudani* in Morocco. Our recipe for *harissa* is a paste featuring red chiles for heat and color and curry spices such as cinnamon, coriander, and cumin for flavor. It is used in the kitchen and at the table to fire up soups, stews, and sometimes *tagines*, or currylike stews.

An unusual North African sauce is Berber Barbecue Sauce, which combines the flavors of raisins, peanuts, curry powder, honey—and, of course, chiles—to make a sauce for grilled meats. Try it over kebabs. Chermoula is

“The thing about hot sauces is that you can either add them as you cook or you can have it at the table. Children are more adventurous than their parents. Kids are used to a tremendous amount of heat.”

—SARA STERN, INFOOD,
TENAFLY, NEW JERSEY.

HOT SAUCE NAMES ON THEMES OF BODY AND MIND

- Dave's Gourmet
Insanity Sauce
- Endorphin Rush
(Beyond Hot Sauce)
- So Damned Insane
- Endorphinator
- Screaming Sphincter
- Ass Kickin' Salsa
- Tongues of Fire
- Tejas Tears
- Howlin' Hot Sauce
- We're Talkin Serious
Bone-Suckin Sauce

a fish marinade flavored with cilantro, lemon juice, paprika, and cayenne. Don't leave the fish in it too long or the lemon juice will "cook" it and you'll have a Mediterranean *ceviche*, which, come to think of it, isn't a bad idea. Nancy Gerlach, who traveled extensively throughout North Africa in the sixties in a Volkswagen bus, provided two recipes she collected there, Tunisian Radish Relish and Moroccan Carrot Relish. Both are designed to accompany grilled meats, but Nancy suggests serving them also as salads!

In the Middle East, American hot sauces such as Crystal and Tabasco are popular because they were introduced by Texans and Louisianans who were working there in the oil business. Interestingly, some of the cayenne-based sauces were not hot enough to satisfy the heat-hungry public, so habanero mash from Costa Rica is often added to the cayenne mash to charge it up. The only Middle Eastern hot sauce to appear in our collection was Gohar Hot Sauce from Egypt, thoughtfully collected for us by Richard Sterling.

Despite the invasion of American hot sauces, there are some local homemade

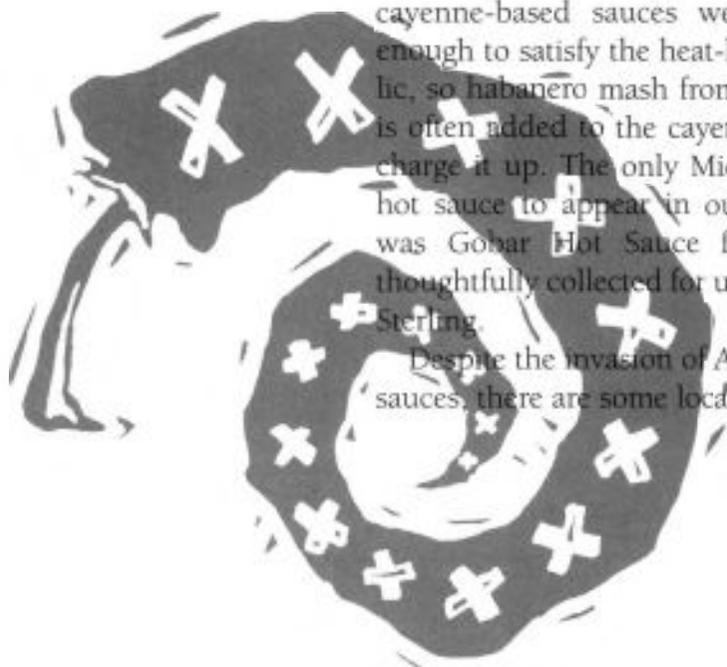
"Hot Enough To Make You Cry"



TEJAS TEARS
Habanero Chile Sauce

5 FL. OZ. (147 ml)

favorites, and two of them are from Yemen, *zhoug* and *hilbeh*. *Zhoug* is a hot herb paste that gets its moisture from crushing hot green chiles, cilantro, and garlic, and is served over grilled meats such as kebabs. The story goes that Yemenite Jews transported it to Israel, where it was renamed *shatta* and became a staple condiment of the Israeli table. *Hilbeh* is a fenugreek-based, salsalike dip that is spread over bread before it is baked. Israeli Sabra Dip depends on the avocado, now an export crop in Israel, for its flavor, and on serrano-like chiles for its heat. It is used as a dip for raw vegetables, while *Saulan*, an Afghani meat and pea sauce, is served over rice. ♪



English Horseradish Sauce

Here is an example of one of the early hot sauces that predates the introduction of chile peppers into Europe. This classic sauce is perfect for rare roast beef, smoked salmon, and any fried or baked fish dish.

1 teaspoon dry mustard
1/4 teaspoon sugar
1/4 teaspoon salt
Freshly ground black pepper
1 tablespoon white wine vinegar
1/2 teaspoon lemon juice
1/2 cup plus 2 tablespoons cold,
heavy cream
2 tablespoons grated horseradish

In a small bowl, combine the mustard, sugar, salt, a sprinkling of black pepper, vinegar, and lemon juice to make a smooth paste.

Whip the cream in a cold bowl until peaks form. Add the whipped cream and horseradish to the mustard paste, stirring the mixture to blend it. Refrigerate before serving.

Yield: 3/4 cup

Heat Scale: Pungent

Classic British Mustard Sauce

Another "hot" sauce that predates chile peppers in Europe, this mustard concoction goes well with beef and ham. Feel free to add a little cayenne powder to fire it up a bit.

1 tablespoon unsalted butter
1 tablespoon flour
1 1/4 cups rich beef stock
1 tablespoon English Horseradish
Sauce (left)
1 tablespoon hot English mustard,
coarse or smooth (or more to taste)
1/2 teaspoon salt
Freshly ground black pepper

Melt the butter in a small saucepan over low heat, add the flour, and stir to make a roux. Cook the roux for 2 to 3 minutes, stirring constantly. Remove from the heat and stir in the beef stock. Add the horseradish sauce, mustard, salt, and pepper to taste.

Return the pan to the stove and heat to boiling, stirring constantly, and cook for 2 to 3 minutes until slightly thickened. Serve immediately.

Yield: About 1 1/4 cups

Heat Scale: Pungent

Môlho de Piri Piri (Portuguese Hot Sauce)

Early in the sixteenth century, chiles were transported from Portuguese Brazil to their colony of Angola. These small, piquinlike chiles (which were probably Brazilian malaguetas) were called piri-piri (pepper-pepper) and became an integral part of the local cuisine. The sauce made from them was transported back to Portugal, where it is a staple on dining tables—served with seafood, soups, and stews. Since the piri-piri chiles are not usually available, use chiles de arbol, cayenne chiles, chile piquins, or chiltepins.

1/2 cup chopped dried red chiles,
seeds and stems removed
1 cup olive oil
1/4 cup cider vinegar
1 teaspoon salt

Combine all ingredients in a shaker jar. Cover, shake well, and store at room temperature for 24 hours. Shake well before each use. To make a smooth sauce, blend this mixture in a food processor and thin slightly with water or cider vinegar.

Yield: 1 3/4 cups

Heat Scale:  to 

Note: This recipe requires advance preparation.

Salsa Colorada (Spanish Red Sauce)

Here is a standard Spanish hot sauce that would probably be prepared with the small, hot guindilla ("little cherry") chiles. Serve this tasty sauce over steamed vegetables, roasted meats, or fish prepared by any method.

3 tomatoes
1 head of garlic
3 piquin, Thai, or de arbol chiles,
stems removed, crushed
2 hard-boiled egg yolks
12 almonds, peeled and toasted
3/4 cup olive oil
1/4 cup wine vinegar
Salt to taste

Bake the unpeeled tomatoes and garlic on a baking pan at 350 degrees until the tomatoes are very soft, then remove and peel them. Place the tomatoes and garlic cloves in a food processor or blender, add the crushed chile and pulse until coarsely pureed. Add the egg yolks and almonds and pulse several times until the almonds are broken up. Puree again, gradually adding the oil and vinegar, until a smooth sauce is formed. Add salt to taste, and keep warm over low heat until serving.

Yield: About 3 cups

Heat Scale: 

Salsa Romesco **(Tarragonan Romesco Sauce)**

Sharon Hudgins is an expert on Spanish peppers. In her Chile Pepper article on Spain, she wrote: "A specialty of the province of Tarragona, on Spain's Mediterranean coast, this sauce is made with romesco peppers, which are not readily available outside that region of Spain. Dried red New Mexican peppers are an acceptable substitute. Originally it was used to flavor a seafood stew, but now it is served with fish, shrimp, and grilled meats such as rabbit, as well as hard-cooked eggs, and vegetables. A small amount of the sauce can also be stirred into fish stews to add depth and spiciness to the flavor."

3 dried red New Mexican chiles
1 small dried hot red chile,
such as piquin
1/2 cup olive oil
15 blanched almonds and 15
blanched hazelnuts
1 slice day-old French bread
(1-inch thick), crusts removed
3 medium tomatoes, peeled,
seeded, and chopped
6 cloves garlic
1/4 teaspoon salt
1 tablespoon red wine vinegar

Soak the chiles in warm water for 1 hour. Dry off the peppers, remove the seeds, and coarsely chop the peppers.

Heat 1/4 cup olive oil in a medium-sized skillet. Add the chile pieces and sauté the chile pieces over medium heat for 30 seconds *only*. Immediately remove the chiles with a slotted spoon and transfer them to a blender. Add the nuts to the hot oil and sauté only until the nuts are lightly browned. Transfer the nuts to the blender. In the same hot oil, fry the bread until crisp, then crumble it into the blender. Carefully add the tomatoes to the skillet (they will pop and sputter), and saute them in the hot oil for 3 minutes. Transfer the tomatoes and all the oil from the skillet into a bowl. Let cool completely.

Add the garlic and salt to the ingredients in the blender, and blend as finely as possible. Add the tomatoes (with their oil) and vinegar, and blend to a smooth paste. With the blender still running, add the remaining 1/4 cup of olive oil in a thin, steady stream, blending until the sauce is the consistency of thick mayonnaise.

Let the sauce stand at room temperature for a least 30 minutes before serving, for the flavors to meld. Store leftover sauce in the refrigerator.

Yield: Approximately 1 cup

Heat Scale: 

Canary Islands Mojo Picón

Here is the favorite hot sauce of the Canary Islands that is commonly served over *papas arrugadas*, new potatoes that are boiled in their skins in sea water. It is also sprinkled over grilled or crisply fried fish.

- 3 cloves garlic
- 1 piquin chile, or substitute any small, hot dried chile
- 1 teaspoon hot paprika, or substitute mild New Mexican red chile powder
- 1 teaspoon cumin seed
- 1 cup wine vinegar
- 1/4 cup olive oil
- Salt and pepper
- 2 teaspoons freshly chopped parsley

In a mortar or blender, grind the garlic, piquin chile, paprika, and cumin seed together, adding a little water or vinegar to facilitate.

Combine the 1 cup vinegar and oil in a jar, shake well, and add the ground mixture to it. Mix well, add salt and pepper to taste and the parsley. Shake well before serving.

Yield: 1 1/4 cups

Heat Scale: 

Variation: Add freshly minced cilantro and you have *mojo picón de cilantro*.

Salsa Vizcaína (Basque Viscayan Sauce)

This is a traditional hot sauce of the Basque region of Spain that is served over cod dishes and is added to a tuna or bonito stew that is cooked in a *marmita*, or large pot. As in New Mexico, there is a lively debate over whether or not tomatoes should be added to a red chile sauce. The sauce is made with *choricero* ("sausage-maker") chiles, which resemble New Mexican dried red pods.

- 10 dried red New Mexican chiles, seeds and stems removed
- 1/4 cup olive oil
- 4 cups hot water
- 2 large onions, chopped
- 6 cloves garlic, chopped
- 2 small slices French bread, broken into pieces
- 1 tablespoon hot paprika
- 4 large tomatoes, peeled and chopped

Soak the chiles in 4 cups of hot water for an hour. When softened, remove the seeds and stems and coarsely chop the chiles, reserving 2 cups of the water.

Heat the olive oil in a saucepan and fry the onions and garlic until soft, about 10 minutes. Add the bread, the paprika, and the chopped chiles. Stir well and cook for 2 minutes. Add the tomatoes and the reserved chile water and simmer, covered, for 30 minutes. Remove from the heat and puree in a blender or food processor.

Yield: 3 cups

Heat Scale: 

Rouille **(Hot Sauce for Fish Stew)**

The famous food writer M. E. K. Fisher described this sauce as follows: "A peppery concoction suited to the taste of bouillabaisse, served separately from the soup to be ladled in at the discretion of the individual diner."

- 2 small bell peppers, seeded and cut into small squares
- 2 small, hot dried chiles, such as piquin or Thai, crushed
- 1 cup water
- 2 pimientos, drained and dried (optional)
- 4 cloves garlic, coarsely chopped
- 6 tablespoons olive oil
- 1 to 3 teaspoons fine dry breadcrumbs
- Salt to taste

In a saucepan, combine the bell peppers, dried chiles, and water. Simmer until the bell peppers are soft, then drain the peppers and pat dry. Place the peppers, pimientos (optional) and garlic in a mixing bowl or mortar and mash the ingredients together until they become a smooth paste. Slowly beat in the olive oil and breadcrumbs until the mixture becomes too thick to pour. Or, add the peppers, pimientos, and garlic to a blender and puree while adding the olive oil and breadcrumbs. Then add salt to taste.

Yield: About 1 cup

Heat Scale: 

Hot Tomato-Caper Sauce

This sauce from southern Italy is from Nanette Blanchard, who wrote about hot and spicy Italian foods in *Chile Pepper* magazine. She noted: "Capers and crushed dried hot red chiles give this sauce body and heat. Serve it over pasta, gnocchi, or polenta."

- 3 cloves garlic, minced
- 2 tablespoons olive oil
- 3 tomatoes, chopped
- 1 tablespoon crushed dried hot red chile such as piquin
- 2 tablespoons capers
- 1 teaspoon dried basil
- 1/2 teaspoon salt
- 1 can (28 ounces) crushed tomatoes with puree

Sauté the garlic in olive oil for about 3 minutes over medium heat. Add the tomatoes and red chile and cook another 5 minutes, stirring occasionally. Add the remaining ingredients and reduce the heat. Cover and simmer for 15 minutes. Serve hot.

Yield: About 4 cups

Heat Scale: 

Puttanesca Sauce

The origins of this sauce are obscured in legend and lore. In Italian, salsa puttanesca literally means “harlot’s sauce” and was thought to be a favorite meal of prostitutes because it was nourishing—and quick to make. Another source implies that it was a favorite sauce of married ladies who were having affairs; they would come home late and make this rich sauce that smelled as though it had been cooking all day. It can be served over your favorite pasta; or, spread it on Italian bread, top with Parmesan cheese, and broil it for a hearty sandwich.

2 tablespoons olive oil
2 garlic cloves, minced
1/4 cup minced onion
1 tablespoon capers, chopped
6 ripe tomatoes, peeled, seeded and coarsely chopped
3 tablespoons tomato paste
1/2 cup chopped black olives
2 tablespoons fresh basil or 1 tablespoon dried
3 tablespoons chopped Italian parsley
1 tablespoon crushed red New Mexican chile
1 cup beef or chicken stock
Salt and pepper to taste

Heat the oil in a large heavy skillet and add the garlic, onion, and capers and sauté for 2 minutes. Add the chopped tomatoes and sauté for 1 minute. Stir in the remaining ingredients, except the stock, salt, and pepper, and bring to a boil. Turn the heat to low and add 1/2 cup of the stock and stir. Cover and simmer 15 minutes; stir again and add more stock if the mixture thickens too much. Simmer, uncovered, for another 15 minutes. The mixture should be slightly thick and chunky.

Yield: About 3 cups

Heat Scale: 

Salsa all'Arrabiata (Enraged Sauce)

This recipe is from Giuliano Bugialli as profiled by Nancy Gerlach in *Chile Pepper*. She commented: "This is an all-purpose sauce that can be used on a variety of pastas. To really 'enrage' the sauce, replace the crushed New Mexican chile with chiltepins or piquin chiles."

- 3 pounds fresh Roma or plum tomatoes, cut in half, or substitute
- 1 16-ounce can peeled Italian tomatoes
- 2 teaspoons crushed red New Mexican chile
- 3 large cloves garlic, minced
- 3 tablespoons olive oil
- 1/2 teaspoon sugar
- Freshly ground black pepper
- Salt to taste
- 2 tablespoons chopped fresh basil or oregano

Preheat the oven to 400 degrees.

Place the tomatoes cut side down on a cookie pan and bake in the oven for 10 minutes or until they are soft. Puree the tomatoes, place in a saucepan, and simmer.

Sauté the chile and garlic in the oil until the garlic is soft.

Add the chile mixture and sugar to the tomatoes. Season with the black pepper and salt and continue to simmer until the sauce thickens.

Remove from the heat and stir in the fresh herbs.

Yield: 3 cups

Heat Scale: 

Salsa Amatriciana (Spicy Amatrice Sauce)

From the Sabine town of Amatrice comes this simple but great pasta sauce. Traditionally, it is served over bucatini, a spaghetti-like pasta that has a hole in it, like a straw. It is then sprinkled with pecorino Romano cheese.

- 1/2 cup olive oil
- 1 pound *pancetta* or smoked bacon, chopped
- 2 onions, minced
- 2 cloves garlic, minced
- 3 small, hot red chiles, such as santaka, Thai, or piquin, crushed into a coarse powder
- 2 28-ounce cans Italian plum tomatoes, drained, 1 cup juice reserved
- Cayenne powder to taste
- Salt and freshly ground black pepper to taste

Heat the oil in a large saucepan, add the *pancetta* and cook over medium heat until browned, about 20 minutes. Stir occasionally to brown the *pancetta* evenly. Remove with a slotted spoon and drain on paper towels. Remove all but 1/2 cup of the remaining fat.

Add the onions and sauté until golden, about 15 minutes. Add the garlic and crushed chiles and sauté for 2 minutes. Add the tomatoes and mash them with a spoon. Increase the heat, add the reserved tomato juice and the *pancetta*, and boil until thickened, 5 to 7 minutes.

Taste for heat and seasonings and adjust with cayenne, salt, and pepper.

Yield: About 6 cups

Heat Scale: 

Running with the Devil Sauce (Salsa Fra Diavolo)

"Running with the devil" is our rough translation of salsa fra diavolo, a pasta sauce redolent with fresh herbs. It can be spread over crusty bread, sprinkled with cheese, and baked. If cooked until quite thick, it makes a great pizza sauce, too.

1/3 cup olive oil
1/2 large green bell pepper, seeded and chopped
2 cloves garlic, minced
1/2 small onion, minced
2 tablespoons fresh chopped parsley
4 large tomatoes, peeled, seeded and chopped
3 tablespoons tomato paste
1 teaspoon crushed red New Mexican chile
2 teaspoons minced fresh oregano
1 teaspoon minced fresh thyme
Salt to taste

Heat the oil in a large, heavy saucepan over medium heat. Add the bell pepper, garlic, and onion and sauté until the onion becomes soft, about 5 to 8 minutes. Lower the heat, stir in the parsley, and simmer for 1 minute. Add the remaining ingredients and simmer over very low heat for approximately 45 minutes, stirring occasionally.

Yield: about 2 cups

Heat Scale: 🍷 🍷



Hungarian Hot Paprika Sauce

Although paprika is more often used in stews than sauces, this sauce was designed as a condiment for fish. Traditionally, it is served over fried fillets of river fish.

2 tablespoons butter
2 tablespoons flour
1/2 teaspoon salt
1/8 teaspoon finely ground pepper
1 cup milk
1 teaspoon minced onion
2 to 3 teaspoons hot paprika
Hint of nutmeg

Heat the butter in a saucepan. Add the flour, salt, and pepper and stir constantly until mixture starts to bubble. Gradually add the milk, stirring constantly until sauce is smooth. Bring to a boil and continue to stir for 1 to 2 minutes. Add the onion, paprika, and nutmeg to the mixture, stir well for 30 seconds, and serve.

Yield: 1 cup

Heat Scale: 

Yugoslavian Tomato-Pepper Relish

"This relish is a popular accompaniment to grilled meats in the country," wrote Marge Peterson in *Chile Pepper* magazine, "especially in the winter when fresh vegetables are not so plentiful. Serve with meats such as pan-fried pork chops or as you would serve any hot relish. If garlic-flavored salad oil is not readily at hand, soak a clove of garlic in 1/2 cup vegetable oil overnight."

4 dried red New Mexican chiles,
seeds and stems removed
2 16-ounce cans tomatoes
2 tablespoons garlic-flavored
vegetable oil
4 tablespoons minced onions
1/4 teaspoon sugar
Cayenne powder to taste
Salt to taste

Combine the chiles and tomatoes (including liquid) in a large bowl and refrigerate overnight. Drain and reserve the liquid. Remove the chiles and puree them until smooth. Cut the tomatoes into eighths.

In a frying pan, sauté the onions in the garlic oil until soft, about 5 minutes. Add the tomatoes, chile puree, tomato liquid, and sugar. Cook until the sauce is very thick, stirring occasionally. Season to taste with cayenne powder and salt.

Yield: About 2 cups

Heat Scale: 

Note: This recipe requires advance preparation.

Ajvar (Eggplant-Chile Relish)

From the former Yugoslavia comes a relish made from chiles and eggplants. Sharon Hudgins, who collected this recipe before the war there, noted: "Fresh ajvar is always made during the late summer and early autumn, just after the pepper harvest—when many households also can or bottle their own ajvar for use throughout the year. Serve as an appetizer to spread on thick slices of country-style white bread or flat pita bread, or use as a side dish to accompany grilled or roasted meats."

8 to 12 fresh red New Mexico chiles
4 medium-size eggplants
1/2 to 3/4 cup olive oil or corn oil
1 large onion, minced
3 large garlic cloves, finely chopped
1 to 2 tablespoons lemon juice (or 1
tablespoon red wine vinegar)
Salt and pepper to taste
Chopped fresh parsley for garnish

Roast the chiles and eggplants over charcoal or a gas flame—or bake them in a preheated 475 degree oven—until the skins are blistered and black. Place the roasted vegetables in a paper bag and let them steam in their own heat for 10 minutes. Peel off and discard the burnt skins along with the stems and seeds. Mash the peppers and eggplant pulp together to form a homogenous mass, completely smooth or slightly chunky, as desired. You can do this in a food processor.

Heat 3 tablespoons oil in a large skillet, add onion and sauté until very soft. Add the garlic and cook 2 minutes longer. Remove from the heat and stir in the pepper-eggplant pulp, mixing well. Slowly drizzle the remaining oil into the mixture, stirring constantly to incorporate all the oil. Add lemon juice or vinegar, salt, and pepper to taste. Transfer to a serving bowl and garnish with the parsley.

Yield: 5 to 6 cups

Heat Scale: 

Adzhiga Salsa

The ingredients of this specialty from Russia are similar to the traditional Mexican pico de gallo salsa except that celery replaces tomatoes and dill is added. Georgians spread it thickly onto a piece of lavash (Georgian bread) and wolf it down no matter how many chiles are added to it. Please note that this recipe requires advance preparation, as the adzhiga tastes better when it's served one to three days after making.

- 10 cloves garlic
- 2 celery stalks, including leaves, chopped
- 10 red or green serrano or jalapeño chiles, seeds and stems removed, chiles chopped
- 2 red bell peppers, chopped
- 2 cups fresh dill, chopped
- 1 1/2 cups coarsely chopped cilantro
- 1/2 cup red wine vinegar
- 1/4 teaspoon salt

Combine the garlic, celery, chiles, bell peppers, dill, and cilantro in a food processor. Using the pulse mode, puree gently until the ingredients form a coarse paste. Transfer the mixture to a bowl and stir in the vinegar and salt. Cover and refrigerate at least overnight, preferably one to three days.

Yield: About 2 cups

Heat Scale: 

Note: This recipe requires advance preparation.

Georgian Sour Plum Sauce

Made with tkemali, the small sour plums of Georgia, the former Soviet republic, this sauce is served cold as a condiment with grilled lamb and chicken dishes. It will keep for a couple of weeks in the refrigerator.

- 2 pounds firm plums, peeled, cut in half, pits removed
- 1/2 cup water
- 1/2 teaspoon coriander seeds
- 1 teaspoon fennel seeds
- 2 cloves garlic
- 1 teaspoon cayenne powder
- 1 teaspoon minced fresh mint
- 1/2 cup minced cilantro

Place the plums and water in a saucepan and simmer the plums, covered, for 20 minutes or until soft.

In a mortar, crush the coriander and fennel seeds to make a powder. Add the garlic and cayenne and crush to a paste.

Drain the plums and puree in a blender with a little water. Return to the saucepan, add the garlic paste, and cook for about 10 minutes. Remove from the heat and stir in the mint and cilantro.

Yield: About 3 cups

Heat Scale: 

Satsivi Sauce

This is a classic Russian hot sauce that is unusual because of the addition of walnuts. It is traditionally served with poached chicken or fish dishes, and the stock used is adjusted accordingly. It can also be served over steamed vegetables.

1/4 cup unsalted butter
3 serrano or jalapeño chiles, seeds and stems removed, minced
1/2 cup minced onion
1 tablespoon flour
2 cups rich chicken stock
1 cup finely ground walnuts
1 tablespoon lemon juice
3 cloves garlic, minced
1/4 cup minced cilantro
Scant pinches of tarragon, oregano, basil, and thyme

In a large saucepan, melt the butter, add chiles and onions and sauté until soft, about 10 minutes. Add the flour, stir to incorporate, add 1 cup of stock, and bring to a boil, stirring constantly. Add the second cup of stock and the remaining ingredients. Bring to a second boil and immediately remove from the heat. Stir well and allow to come to room temperature before serving. If it is too thick, add a little more stock.

Yield: About 3 cups

Heat Scale: 

Harissa

This fiery chile paste is found in Tunisia, Algeria, and Morocco. It is commonly added to vegetable and meat tagines, or stews, and is also served as a table condiment, much like the Indonesian and Malaysian sambals. Ready-made harissa is available in specialty markets and by mail order, but this recipe is easy to make and will keep for at least six weeks in the refrigerator. Place the harissa in a jar and cover it with a thin film of olive oil.

7 New Mexican dried red chiles, seeds and stems removed
5 small hot red chiles, such as piquins, seeds and stems removed
5 cloves garlic
1 tablespoon ground cumin
1 teaspoon ground caraway seeds
1 teaspoon ground cinnamon
1 teaspoon ground coriander
1 teaspoon crushed dried mint leaves
2 tablespoons olive oil
Water if necessary

Soak the chiles in water until they are soft, at least 1 hour. Place them in a blender or food processor with the rest of the ingredients and puree to a thick paste, adding water if necessary to adjust the consistency.

Yield: About 1 1/2 cups

Heat Scale: 

Berber Barbecue Sauce

Unrelated to the Ethiopian berberé paste, this North African sauce is named after the Berbers, a tribe noted for their horsemanship and consumption of meat. Use this sauce for basting or finishing any grilled meat or poultry.

2 teaspoons minced raisins
Juice of 1 lemon
1/4 cup soft butter
1 cup peanut oil
1/2 teaspoon curry powder
1 teaspoon crushed red chile, such as New Mexican
1 tablespoon ground peanuts
1 teaspoon honey
1/4 teaspoon crushed basil
1/4 teaspoon ground marjoram
1/4 teaspoon ground allspice
Pinch of chopped fresh mint

In a bowl, soak the raisins in the lemon juice for 20 minutes. Add the remaining ingredients, stir well, and let stand for a half hour to blend the flavors.

Yield: 1 1/4 cups

Heat Scale: 

Chermoula (Moroccan Fish Marinade)

Although mostly used with fish, this thick marinade also spices up various meats, such as lamb and rabbit, before they are grilled.

1 cup fresh cilantro
4 cloves garlic, peeled
2 tablespoons vinegar
Juice of 1 lemon or lime
1 tablespoon paprika
1 tablespoon ground cumin
1/2 teaspoon crushed hot red chile, such as piquin
2 tablespoons olive oil (or more)
Salt to taste
Cayenne powder to taste

Combine the ingredients in a food processor or blender and puree to a fine paste. Adjust the consistency by adding more olive oil; the chermoula should be fairly thick.

Yield: About 3/4 cup

Heat Scale: 

Tunisian Radish Relish

From Nancy Gerlach's trek through North Africa, here's an interesting relish. She wrote: "This goes well with roasted beef or lamb, or serve it with barbecued meats such as kebabs."

1/2 teaspoon cayenne powder
10 radishes, chopped
2 tablespoons olive oil
1 tablespoon lemon juice
1 tablespoon minced red onion
2 teaspoons minced parsley

Combine all the ingredients in a bowl, stir well, and allow to stand for a couple of hours to blend the flavors.

Yield: 1/2 cup

Heat Scale: 🌶️ 🌶️

Moroccan Carrot Relish

This recipe is also from Nancy Gerlach, who suggests that it be served with red meats. "This dish can also be served as a salad—just slice rather than dice the carrots."

1/2 pound carrots, peeled
1 teaspoon ground cayenne
1 tablespoon lemon juice
1 tablespoon olive oil
1/4 teaspoon ground cumin
1/8 teaspoon ground cinnamon
1/8 teaspoon sugar

Parboil the carrots for 2 minutes, then dice them into very small cubes.

Place the carrots in a bowl, combine with the remaining ingredients, stir well, and allow to stand for a couple of hours to blend all the flavors.

Yield: 2 cups

Heat Scale: 🌶️ 🌶️ 🌶️



Zhoug **(Hot Herb Paste from Yemen)**

Yemenites often live to be more than 100 years of age and that feat could be the result of the daily consumption of zhoug, a chile condiment that is served with meat, fish, and poultry—and just about anything else. The Yemenite Jews in Israel call this paste shatta and love it with lamb kebabs.

8 red serrano or jalapeño chiles,
stems and seeds removed, chopped
1 cup chopped cilantro
1/2 cup chopped fresh parsley
2 tablespoons chopped garlic
2 teaspoons ground cumin
1/2 to 3/4 cup olive oil
1 teaspoon salt

Place all the ingredients in a blender and add enough oil to puree to a smooth paste.

Yield: 1 1/2 cups

Heat Scale: 

Israeli Sabra Dip

According to Pat Chapman, the British spicy food expert who gave us this recipe, sabra is an Israeli colloquialism for people born in the new Israel. This dip forms an important part of the mezzeh (Arabic for appetizer) table and is served with mushrooms and sticks of celery, cucumber, and carrots for dipping plus hot pita bread that is also dipped.

1 large ripe avocado, peeled and pitted
2 serrano or jalapeño chiles, seeds and stems removed, halved
1 onion, chopped
3 tablespoons lemon juice
1 1/2 cups cottage or cream cheese
Milk as required
Salt to taste

Combine avocado, peppers and onion, place in a food processor and coarsely chop the ingredients. Add the remaining ingredients and continue to blend only until lumpy.

Use the milk to obtain the thickness and texture you desire. Add salt as needed.

Yield: 2 1/2 cups

Heat Scale: 

Hilbeh (Hot Fenugreek Dip)

This Yemeni hot dip has quite a bit of fenugreek in it and tends to be bitter. Pat Chapman, who gave us the recipe, noted: "This dip is rather an acquired taste and is not for the faint-hearted." He recommends soaking the fenugreek seeds to remove some of the bitterness. The dip is used with bread, and is also spread over the Yemeni khoubz bread before it is baked.

- 1/4 cup olive oil
- 6 cloves garlic, chopped
- 1 cup chopped onion
- 2 tablespoons fenugreek seeds, soaked in 1/2 cup water for 12 hours
- 1/8 teaspoon each ground cinnamon, coriander, clove, cumin, paprika, and black pepper
- 1 cup chopped cilantro
- 4 canned plum tomatoes
- 3 tablespoons lemon juice
- 5 serrano or jalapeño chiles, seeds and stems removed, chopped

Heat the oil in a saucepan, add the garlic, and sauté for 1 minute. Add the onion and sauté for 3 minutes, stirring constantly.

Strain the fenugreek seeds, add them to the saucepan and cook for 3 more minutes. Add the ground spices and cilantro and cook for 3 more minutes, stirring occasionally. Remove from the heat and transfer to a food processor or blender.

Add the remaining ingredients and pulse to a puree.

Yield: About 1 1/2 cups

Heat Scale: 

Saulan (Afghani Vegetable and Rice Sauce)

Dr. Arnold Krochmal, who lived in Afghanistan in the late 1950s, wrote in Chile Pepper magazine, about his experiences. He brought us the recipe for this sauce, which is served over cooked rice or vegetable dishes. It is a widely used, basic one. Note that this recipe requires advance preparation.

- 1/2 cup vegetable oil
- 1 pound very lean boneless beef or lamb, ground
- 1 tablespoon minced serrano or jalapeño chile
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1/4 teaspoon freshly ground black pepper
- 1 cup water
- 1/4 cup dried peas or beans, soaked overnight in water

Heat the oil in a large skillet and add the meat, chile, onion, and garlic and sauté until brown. Add the remaining ingredients and simmer, covered, until the meat is tender and falling apart, about 1 hour. Add more water if the sauce gets too thick.

Yield: 2 cups

Heat Scale: 

Variation: Fresh vegetables such as peas, small cubes of eggplant, green beans, or squash can be used in place of the dried peas or beans. They should be added after the meat is tender.

CHAPTER FIVE



Sauces of the Spice Routes

The constant stream of commerce from Europe to Asia and back after the fifteenth century led to an enormous expansion in the number and variety of hot sauces in the world. As chile peppers insidiously infiltrated world cuisines, moving west to east, hot sauces soon followed.

Hot Sauces 'Round the Horn

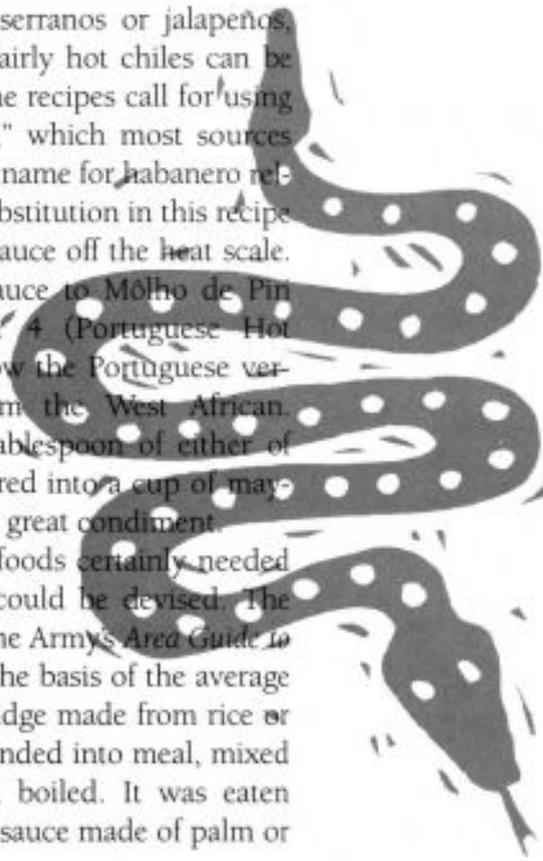
Although Columbus, an Italian working for the Spanish Crown, is credited with bringing back the first chile pepper seeds to Europe, the people really responsible for the spread of chiles throughout the Old World are the Portuguese. From their colony in Bahia, Brazil, chiles were taken directly across the Atlantic Ocean to one of Portugal's African colonies, Angola. From there, Portuguese traders carried the chiles all around the coast of Africa and eventually to Goa, India. From that spice port, a variety of traders—including Portuguese, Spanish, Malayan, Chinese, and Arabic—introduced chiles into Asia.

West Africa was the first region to be blessed with chile pods, which were called "pili pili" or "piri piri" in the lingua franca of the region; the words mean "pepper pepper." As might be

expected, a simple generic sauce of the same name was devised, which appears in many countries. Laurens van der Post, in his book *First You Catch Your Eland*, noted: "This is the sauce which can be eaten with steak, mutton, fowl, fish, and crustacean and always best I would say with rice of some kind to provide the exact civilising corrective to the pagan incitement of the sauce."

Our recipe for West African Pili Pili Sauce calls for serranos or jalapeños, but any small, fairly hot chiles can be substituted. Some recipes call for using "Guinea pepper," which most sources say is an African name for habanero relatives. Such a substitution in this recipe would create a sauce off the heat scale. Compare this sauce to Mólho de Piri Piri in Chapter 4 (Portuguese Hot Sauce) to see how the Portuguese version differs from the West African. Incidentally, a tablespoon of either of these sauces stirred into a cup of mayonnaise makes a great condiment.

West African foods certainly needed any sauce that could be devised. The Department of the Army's *Area Guide to Guinea* notes: "The basis of the average meal was a porridge made from rice or other starch pounded into meal, mixed with water, and boiled. It was eaten with a hot spicy sauce made of palm or





groundnut oil, tomatoes, wild spinach or other vegetables, hot peppers, and various condiments. The housewife's reputation as a cook depended on her ingenuity in varying the ingredients of the sauce. She might add virtually any edible protein available, including beef, mutton, goat meat, fresh and dried fish, or wild game."

A virtually identical West African sauce is Palaver Sauce from Sierra Leone. Its name comes from the French *palabre*, which means trouble and the discussion of trouble; it's probably an allusion to the heat of the chiles. "Its hot, pungent ingredients mingle in the pot as heated voices mingle in the excitement of a palaver," wrote Carol MacCormack, an anthropologist who studied the sauce-making techniques of the Sherbro tribe of southern Sierra Leone, where this sauce is called *pla'sas*. Red palm oil is its key ingredient, as are chopped greens such as cassava leaves (called callaloo in the West Indies) or spinach. Locally grown leaves such as *platto*, *bologie*, and bitterleaf are often utilized.

Palaver Sauce is called *ban flo* in

Ghana, a country that has its own Sauce Gombo, a simple sauce utilizing okra (*gombo*), that is poured over starches such as potatoes or rice. The name lives on in Louisiana as the thickening ingredient in the famous gumbos.

Nigeria has a number of hot sauces, including *ewedu*, which is made with ground crayfish, chiles, and a number of local herbs that cannot be duplicated in the western hemisphere. *Ata* is the Yoruba word for chile pepper, and Nigerian chiles range from the tiny *ata wewe* to the large *ata funfun*. Both are used in hot sauce recipes. Our recipe for Ata Dindin (Nigerian Fried Red Pepper Sauce) was provided by Dr. D. Michael Warren, an anthropologist at Iowa State University who has been installed as a Yoruba chief and thus has access to a lot of their festive recipes. The sauce is presented as a relish or dip with many West African dishes, particularly grilled meats. It is also ladled over *egbo*, a maize porridge.

As we've seen, some distinctive sauces have sprung from numerous collisions of cultures, but there were hot sauce duplications and amalgamations. A perfect example is South Africa. With its culinary influences from England, The Netherlands, India, and Malaysia, it is a place where *sambals* are not quite *sambals* and chutneys are *blatjangs*. South African food authority Renata Coetzee observed: "The Cape Malays are past masters at combining a variety of spices in one dish or at serving 'hot' dishes with a cool 'sambal' or, alternatively, hot chutney or pickles to add piquancy to bland foods."

Hot sauces take three forms in South Africa: *sambals*, *blatjangs*, and *atjars*. Because of the influence of the Cape Malays, the immigrants who first

arrived as "indentured servants" from what is now Malaysia and Indonesia, there are the sambals. But these are not the original Malaysian and Indonesian sambals that we describe later on in this chapter. They are more a hot chile paste, while according to South African food expert Hilda Gerber, "Cape Malays today [1949] understand the term *sambal* to be a grated vegetable or fruit, notably quince, apple, carrot, or cucumber, salted and seasoned with vinegar and chiles. The same vegetables are called *slaai* or salad when they are not grated but shredded, although the dressing may be the same."

Other sources revealed how far afield sambals had come: "Sambal is a mixture of gherkins cut small, onions, anchovies, cayenne pepper, and vinegar," according to a South African traveler known only as Lichtenstein. He added: "The natives, the South-African-born colonists, commonly season these dishes with the green pods of cayenne pepper, some of which they have lying by during winter." Our recipe for Komkommer-Sambal (Capetown Cucumber Sambal) is a typical, simple South African sambal that is served with curries. The source of the recipe is Mrs. Hagire Gamaldien of Cape Town, who wrote: "When you serve cucumber sambal with a nice strong proper Malay *kerrie*, you will think of me."

The other two South African hot sauces are *blatjangs* and *atjars*, both of which are also served with curries and other main dishes. As with sambals, they had their origin in Java and were taken to South Africa by the Cape Malays. *Blatjangs*, though from Southeast Asia, are a South African version of Indian chutneys, and some of the same spices appear in them. *Blatjang* "acquired its name from a prawn and shrimp mixture

that was sun-dried, pounded in a wooden mortar, and shaped into masses resembling large cheeses," wrote African food expert Laurens van der Post. "In this form it was imported to the Cape." *Blatjangs* eventually evolved and were combined with fruits and vegetables that had been imported to South Africa from Europe and were grown there. Laurens van der Post noted: "But the importance of *blatjang* is not in its modern complexities but in the fact that it became for South Africa what Worcestershire sauce became for the English."

"This condiment might colloquially be described as a hot favourite," wrote Hilda Gerber, author of *Traditional Cookery of the Cape Malays*, in 1949. "Some make it thin enough to pour, others make it rather thick, but whatever its consistency, it must be 'hot.'" To that end, we have a tantalizing trio of South African fruit *blatjangs* that will spice up any meal. Apple-Raisin *Blatjang*, Capricot *Blatjang*, and Curried Peach *Blatjang* all feature fruits combined with chiles, and the last one is a curried *blatjang* that accompanies curries.

Curiously, *blatjangs* contain vinegar but are not thought of as pickles, while *atjars* have no vinegar but are referred to as a type of pickle. *Atjars* consist of vegetables and/or fruits that are pickled in oil with chiles and certain curry spices. "The Cape colonists of the eighteenth and nineteenth centuries used a variety of *atjars*, as inventories show," wrote Hilda Gerber, who lamented the loss of knowledge of local recipes. "Although a number of Malay women

HOT SAUCE NAMES ON FEMALE THEMES

- Scorned Woman Hot Sauce
- Mean Devil Woman Cajun Pepper Sauce
- Hooters Hot Sauce
- Hot Bitch at the Beach
- Zacks Virgin Habanero

“I guess hot sauce is popular in Austin because its a cheap thrill,” offered Praveeta Rose, maker of Austin’s Zorba the Buddah Hot Sauce.

know how to make several kinds of *atjar*, only very few bother to do so. Most of them are satisfied to use the two varieties they can get without difficulty from the Indian shops, viz. green mango *atjar* and lemon *atjar*, and quite a large percentage of Malay women do not even know that other varieties can be made.”

Laurens van der Post one described a family *atjar* as “a wildly miscellaneous affair.” The van der Post family combined as many as twenty miniature or immature vegetables from the garden, from “tiny cobs of corn” to “the youngest of cucumbers” and beans sliced thinly, cauliflower, carrots, apricots, peaches, and more. They were simmered together with many spices and garlic until the vegetables were tender. They were then sorted to remove any inferior pieces, and the remainder was pickled in the usual oil and spice mixture with some curry powder added. Is this a pickle? A hot sauce? A condiment? All three, as the liquid was often used as a dressing after the fruits and vegetables were eaten.

“Once again, one cook’s chutney is another’s *atjar* is another’s sambal,” wrote Chris Schlesinger and John Willoughby in their book, *Salsas, Sambals, Chutneys & Chowchows*. We have included a very traditional South African *atjar*, Cape Malay Green Mango *Atjar*.

Moving up the east coast of Africa, we arrive at Madagascar, which has a hot sauce that was transferred to Montreal. L’Exotic Sauce Dynamite was collected by *Chile Pepper’s* Montreal correspondent, Judith Ritter, from the Restaurant L’Exotic. As with many hot sauces from half a world away in the Caribbean, it calls for the wild “birds

eye” chile, or chiltepin.

Another restaurant hot sauce was collected from the Big Bite Restaurant in Mombasa by *Chile Pepper* contributing editor Richard Sterling. Tsuma Nzole Kalu’s Special Sauce was created by its namesake, who Richard calls “the barbecue master of Mombasa.” Over in Uganda, peanuts—called groundnuts—are a popular addition to hot sauces also designed to be served with barbecued or grilled meats. Ugandan Groundnut Sauce is made with commercial peanut butter, cayenne, and curry powder.

Hot and spicy foods are beloved in Ethiopia, where the most important hot sauce in the country is a condiment called *berbere*, which is made with the hottest chiles available, plus other spices, and is served as a side dish with meat, used as a coating for drying meats, or is a major ingredient of curried meats. Tribal custom dictated that *berbere* be served with *kifto*, a raw meat dish that is served warm. According to a legend that seems to be universal, the more delicious a woman’s *berbere* was, the better chance she had to win a husband. Recipes for *berbere* were closely guarded as the marriageability of women was at stake.

Laurens van der Post philosophized on *berbere* in 1970: “Berbere gave me my first inkling of the essential role played by spices in the more complex forms of Ethiopian cooking....It seemed to me related to that of Indian and of Indonesia, particularly Java; I suspect that there may have been far more contact between Ethiopia and the Far East than the history books indicate.”

Our recipe for Berbere (Ethiopian Chile Paste) contains eleven curry spices in addition to garlic; notable for its absence is turmeric, a popular ingre-

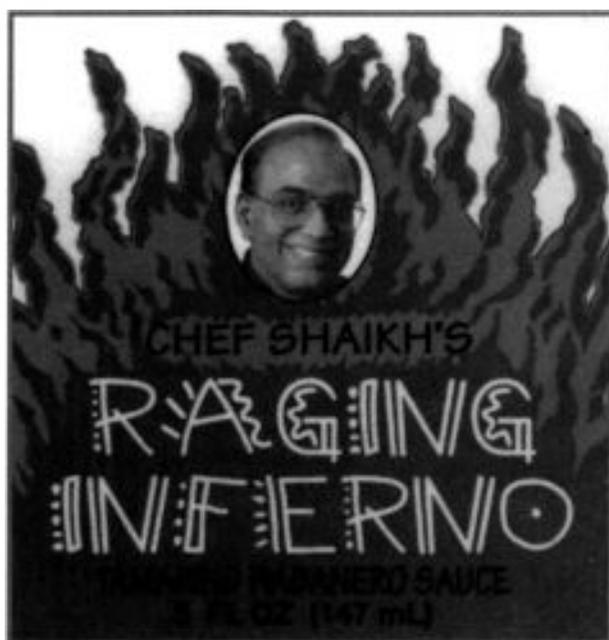
dient in Indian-influenced curries but not in Ethiopian ones. Our *berbere* recipe is not as hot as some versions, which require up to several cups of powdered cayennes or *piri piri*! Chile peppers are obviously extremely important in Ethiopian curries, and they have even inspired a derogatory expression, *ye wend alich'a*, meaning a man who has no pepper in him.

In Ethiopian cookery, *berbere* is an indispensable ingredient in the “national dish” known as *wat*, or *w'et* (depending on the transliteration), which is a spicy, currylike stew of lamb, beef, chicken, beans, or vegetables but never pork because of the Muslim population. Identical to *berbere* in terms of ingredients, *awaze* takes the paste concept to a new dimension by the creation of a thinner hot sauce from it. The paste is spread thin and dried in the sun, combined with more cinnamon, salt, cardamom, and cloves, and is then ground to a fine powder. This powder is mixed with water and mashed cooked garlic and onion to a thin consistency. As is typical with Ethiopian hot sauces, it is generally served over raw meats.

As a transition to our next destination, the Indian subcontinent, we offer an unusual salsalike condiment called *rougail* (Réunionaise Salsa). It was collected by Rebecca Chastenet de Gry on Réunion Island, a tiny French possession in the Indian Ocean.

Moving East

After the Portuguese founded their colony at Goa, India, in the early 1500s, chile peppers were rapidly adopted as standard ingredients to the cooking of the Indian subcontinent. Although clas-



sic hot pepper sauces—both homemade and commercial—are rare in India. Linda Lynton, a contributor to *Chile Pepper* magazine, found one on her travels. Of Himalayan Chile Sauce, she wrote: “This is a very simple, basic recipe that is popular in much of North India and Nepal, especially among rural communities where wide varieties of ingredients are difficult to come by.” It is interesting because, like some sauces from Peru, it has potatoes as a base. We found only one Indian hot pepper sauce in the collection, a knockoff of Tabasco Sauce, Dipy’s Chilico Sauce, which is made in Bombay.

One of the principal uses of chiles in India is in the dishes that we now call curries, although that term is not used in India except in some restaurants. Various spice mixtures are incorporated with chiles, meats, and vegetables to create an almost infinite variety of stewlike sauced dishes. The concept of curry presents problems because the term can represent a prepared spice mixture, a hot sauce in the form of a paste, a cooked dish, and a stewlike style of cooking. Since coauthor Dave

has already published an extensive survey of curries (*A World of Curries*, Little, Brown & Co., 1994), there is no need here to dwell on curries other than to relate how they fit into the hot sauce scene: namely as pastes.

Pat Chapman, the “King of Curry” in England because of his Curry Club and *Curry Club Magazine*, explains the use of curry pastes: “Anyone interested in Indian food must have encountered bottled curry pastes on the grocery shelves. There are many makes and types, but little explanation as to what they are and what they do. They are designed to take the labor out of blending a spice mixture, making it into a water paste, and then frying it. They are very concentrated, and you need only a small quantity for cooking.”

We have three curry pastes that typically are made in India and Sri Lanka. Use them whenever curry powder is called for; cooks can easily adjust the consistency, though they are supposed to be rather thick. Hot Madras Curry Paste is a basic, very pungent paste that’s great with south Indian curries. Green Masala Paste is commonly added to vindaloes, while Sri Lankan

Dark Curry Paste is the basic spicing for the quite hot dark curries from the country formerly known as Ceylon.

There are commercial products available that are similar to these sauces, including the Curry Club line and Sharwood’s India Extra Hot Vindaloo Curry Sauce, distributed in the United Kingdom. In North America, Patak’s Vindaloo Paste and Masala Curry Paste, both produced in the United Kingdom, are examples of Indian-style curry pastes. We should also mention that Nature’s Key Products, importers of Sri Lankan curry pastes, distribute their rather thick pastes in packets rather than jars.

Perhaps the most prevalent Indian hot sauce is chutney—a subject full of disputes. Is it a dish invented by the British? Or is it a traditional Indian sauce that was so-named from the Hindi word *chatni*, an allusion to licking the fingertips? Should it be cooked or raw, a cooldown for curries or a way to spice up too bland dishes? According to Anura Saparamadu, a Sri Lankan food importer, “Chutneys are actually an invention of the British colonizers and were created to spice up bland

Sambal Hints

“**T**here is a Javanese saying that if a woman can make a good *sambal*—no matter what she looks like—she will be able to find a husband. In Indonesia, a *sambal* is a piquant side dish or relish and *oelek* means ‘hot peppers.’ Put them together and you get *sambal oelek* (sometimes spelled *sambal ulek*), which is an Indonesian hot pepper paste used in cooking and

also as a table condiment where it is almost always found alongside the salt and pepper. Colorfully decorated pots with tiny spoons are frequently used for *sambal oelek*, but since it contains acetic acid which can corrode metal and spoil the condiment, porcelain pots are wisely and widely used in Indonesia, where refrigeration is rare.”

—Elizabeth Faulkner

British fare and to take the edge off the fiery local dishes."

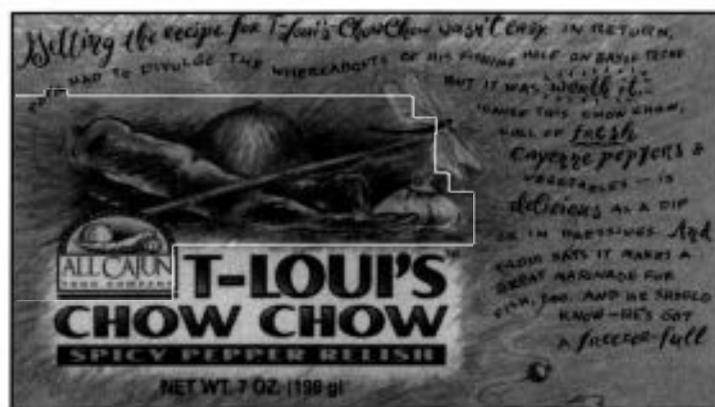
Part of the problem with chutney has been its commercialization. Perhaps the most famous manufactured chutney is called Major Grey, and in the United States, Sun Brand Major Grey's Chut-

ney is one of the largest-selling varieties. But according to Indian food expert Santha Rama Rau, "As for Major Grey, he is unknown in India, though the appeal of chutney is apparently universal as a catchy verse suggests." She goes on to quote a poem titled "Rank Injustice" by John F. Mackay:

All things chickeney and mutt'ny
Taste better far when served with
chutney.
This is the mystery eternal:
Why didn't Major Grey make
colonel?

Other brands of chutney available in North America include imports such as Sharwood, brought into the U.S. by Bri-Al, Inc.; Laxni Brand Mango Chutney, made by Trupti Food Industries of Bombay; and A-1 Mango Chutney from Pakistan. North American brands include Cinnabar and Geetha's Gourmet.

Jennifer Brennan, author of *Curries and Bugles*, does not think much of chutney outside India. "Two...transmogrified concoctions polluted the tables of the British," she wrote, "bottled mango chutney and vinegary pickles of a virulent yellow. Chutney was probably concocted by a clever 'box-wallah,' or English merchant, who, knowing his countrymen's penchant for pickles and preserves, cooked up the creations and



commercialized them. Whatever their origin, they obscured the many delicious Indian chutneys, both cooked and uncooked, which subtly counterbalance and complement Indian food."

Indeed, many food writers extol the flavors of the homemade Indian chutneys. Writing about fresh chutneys in *Gourmet*, Helen Cassidy Page noted: "These chutneys might include chile peppers or lemon and cumin in homemade yogurt amply salted to offset any sourness; chopped green tomatoes and herbs; the tart pulp of tamarind mixed with bananas; purees of fresh coriander and coconut; and sweetened blends of fruit, mint and hot peppers. Fresh chutney often surprises visitors to India who associate the relish with the relish bottled under the name of Major Grey."

Our selection of homemade Indian chutneys begins with Andhra Pradesh Ripe Red Chile Chutney, from *Chile Pepper* contributor Linda Lynton. This is a very basic chile chutney, and calls for red chiles and some flavorings, and that's about it. Fresh Mango-Apple Chutney requires no cooking, and is made in the style of a salsa. Our friend and coauthor of *A World of Curries*, Arthur Pais, provided the next recipe, Madras Mango Chutney, and he notes that every Indian home has at least two varieties of chile preserves in the pantry at all times. Kabul Tomato-Nut Chutney

features chiles, tomatoes, and three kinds of nuts, while Banana-Date Chutney combines, bananas, dates, nuts, and curry spices. Our final chutney is a hot one from south India, Coconut-Chile Chutney. Like chutneys all over the world, it also has mangoes in it.

The Asian Sauce Inferno

The Asian sauce story begins about 500 B.C., when northern Chinese Buddhist monks discovered the preservative properties of a fermented grain mash called *shih*, which was made from wheat. Contact between China and

Japan in the sixth century led to the importation of the concept of *shih*, but the Japanese made the sauce from a fermented soybean paste they called *miso*. The liquid that formed on top of the paste was called *tamari*, or "that which collects." The demand for the *tamari* was enormous, an industry soon sprang up for commercial sauces, and *tamari* breweries opened all over Japan. Sauce brewers soon returned to their roots and

added wheat to the soy mixture, which made a subtler sauce with more flavor. It was called *shoyu*—soy sauce.

There are three types of soy sauces on the market: non-brewed sauce, which most tasters consider not worth discussing; Chinese soy sauce, which is saltier and less sweet; and Japanese naturally brewed soy sauce, generally regarded to be the finest.

To brew soy sauce, soybeans are pressure-cooked to remove the moisture and "puff" them. The beans are then mixed with an equal amount of roasted and crushed wheat in a large, shallow

vat in a room with temperature and humidity controls. A mold culture called *aspergillus* is introduced into the mixture, the mixture is constantly stirred, and the mold is allowed to grow for a few days. This mixture is called *koji*. It is transferred to large vats constructed of fiberglass, steel, or wood. A saltwater brine is added to the *koji*, which creates a soupy mash that is now called *moromi*. Lactic acid bacteria and yeast cultures are added to the *moromi* and the mixture ferments for six months to two years. Then *moromi* mash is pressed to release the soy sauce, which is pasteurized and bottled. Low-salt soy sauces have had about half their salt removed by dialysis filtration, and spicy soy sauces, such as Wan Jan Shan Soy Sauce Hot from Taiwan, or the Lee Kum Kee Spicy Stir-Fry Sauce have pureed chiles added before bottling.

The commercial Asian hot sauce industry began in 1888, when a restaurant owner, Kum-Sheung Lee, developed an oyster-flavored sauce in China and began selling it to his customers. This was the beginning of Lee Kum Kee Company, which is now run by Lee's great-grandchildren. Today, the multinational company has more than fifty products that are distributed in North America. Thirteen of the products are hot and spicy Asian sauces.

The addition of chiles to a soy sauce is symbolic of what happened to Asian condiments after chile peppers arrived on the scene in the mid-1500s. Entire cuisines—which had depended upon black pepper for any heat at all—were suddenly confronted with a new spice that was easy to grow, much hotter than black pepper, and had a pleasing taste. Since condiments play such a huge role in Asian cooking, it was not surprising that chiles were immediately added to

“Industrial espionage is common in the picante sauce business. In fact, strangers have been found lurking around dumpsters at Pace’s San Antonio plant, trying to discover what kind of tomato paste the company uses.”

—HILARY HYLTON

More Fish Stuff

The Asian fish sauces are made in much the same way the Romans made liquamen (see chapter 4). According to Asian food authority Bruce Cost, "Fish sauce is made by packing fish, usually anchovies, in barrels or crocks, covering them with brine,

and allowing them to ferment in the tropical sun over a period of months. The resulting brown liquid is drained off and used. Highly nutritious (rich in B vitamins and protein), fish sauce and rice were the K-rations that sustained the Viet Cong."

them. Even the simple fish sauces were not immune, as we see in Ngapi Ye (Hot Burmese Anchovy Sauce). Aung Aung Taik, the author of *Under the Golden Pagoda: The Best of Burmese Cooking*, quotes a popular saying: "If one hasn't eaten ngapi ye, one is not a true-blooded Burmese." Traditionally, it is made with sun-dried anchovies that are fermented. "Some say it smells worse than Limburger cheese," notes Taik. Rudyard Kipling referred to it as "fish pickled when it ought to be buried."

Balachaung (Burmese Seasoning Sauce) is another powerful Burmese sauce, redolent with garlic and onion. Richard Sterling, contributing editor of *Chile Pepper*, collected it in Burma—as he did a few others for us, and we appreciate it.

The most famous commercial sauce from Thailand is called *Sriracha*, and we have provided our recipe for it in Chapter 1. It was given the name of a seaside village in Thailand; commercial brands include Shark Brand Sriracha and Tuong of Sriracha from Thailand and Huy Fong Foods and Lee Kum Kee, both in California.

Another basic Thai sauce is *Nam Prik* (Pepper Water Sauce), which is readily added to soups, stews, curries, and vegetable dishes of all kinds. A variation is

Nam Prik Egg Sauce, with the addition of hard-cooked eggs. Still another version that is served with raw vegetables is Nam Prik Num (Thai Red Chile-Tomato Dip). With the exception of the fish sauce, this recipe is virtually identical to the *salsas* served in northern Mexico that are made with grilled vegetables (see Chapter 2).

Thailand is justly famous for its curry pastes, which only slightly resemble their Indian cousins—note the lack of turmeric. We offer three of the best known of the pastes, including Gaeng Ped (Red Curry Paste), which forms the base for many of the meat and poultry dishes of the country. Gaeng Kiow Wan (Green Curry Paste) may resemble a basil pesto in appearance, but take care when serving it over pasta! Gaeng Mussaman (Muslim Curry Paste) is so named because Muslim traders carried it from India to Thailand. It is commonly combined with beef, potatoes, tam-arind, and coconut milk to make a curry served at wedding feasts. Numerous commercial Thai curry pastes are on the market, including those of chef Tommy Tang.

From Vietnam comes a simple dipping sauce called *nuoc cham*, which seems to appear on every dinner table in the country. It was collected for us by

HOT SAUCE NAMES ON EROTIC THEMES

- Jump Up and Kiss Me
Hot Sauce
- Kiss of Fire
- Hot Sauce with Passion
- Hawaiian Passion Fire
Sauce
- SW Spirit Seductive
Desert Salsa
- Hot Buns at the Beach

Richard Sterling, as was a slightly more elaborate sauce, Lemongrass Curry Sauce from Cambodia. Also in that country, an unfermented fish sauce called *tak Trey*, made with ground grilled fish, is combined with chile, basil, and ground peanuts to make a dipping sauce called *tak kruen*. We have two interesting sauces from Laos. Jaew Bong (Laotian Garlic-Shallot Hot Sauce) is primarily a condiment served with

meat dishes, while Jaew Som Mak Nao (Lime and Garlic Chile Sauce with Pork) is served over rice or noodles.

Moving down to Indonesia and Malaysia, which have similar food traditions, we find that *sambals* are ubiquitous, as they have been for centuries. Sir Stamford Raffles, the founder of the famous Raffles Hotel, wrote in 1817 in *The History of Java*: "The most common seasoning to give a relish to their insipid food is the *lombock* (i.e., red pepper); titurated with salt, it is called *sambel* both by the Malaysians and the Javans, and this condiment is indispensable and universal. It is of different kinds, according to the substances added to increase or diversify its strength and pungency...."

When Dave visited Johore Baru, Malaysia, he found Raffles's comment about the different kinds to be an understatement 175 years later. He stood in front of a huge display of *sambals* and other hot sauces that was fully

eight feet high and fifty feet long, trying to decide which ones to bring back for Chuck's collection. He finally selected ten—as many as he was willing to carry back—and tried to make a representative selection. Some of these appear in the collection catalog in the appendix.

"The *sambal* pastes differ widely in heat," wrote Elizabeth Faulker in *Chile Pepper*. "Some contain more veins and seeds and are therefore much hotter. Some brands have vinegar added in varying amounts, and some have more salt than others. Other pastes have added water and are pourably thin, while some are quite thick. Buy the smallest jars of each brand at first (most brands are available in sizes ranging from a tiny one-ounce jar to thirty-two ounces) and choose the one you like best."

The most basic *sambal* we found was *sambal uelek*, which is simply chiles ground with oil. Thinking that to be a bit simplistic, we then uncovered Sambalan (Sambal Chile Paste), which is a more complex—yet still fairly basic—chile *sambal*. The "pirate's sauce," Sambal Badjak (Pirate's Chile and Nut Relish) is made with candlenuts and is used with grilled meats, while Sambal Matah (Hot Shallot and Lemongrass Sambal) features "bird's eye" chiles and fragrant lemongrass. Sambal Timun (Pineapple, Cucumber,



and Chile Condiment) is a Singaporean specialty that is nearly a chutney; Sambal Kelapa (Spicy Coconut Relish) features coconut and is a drier than usual *sambal*, and Sambal Buah Tomat (Malaysian Tomato Samba) combines two New World crops—chiles and tomatoes—and completes our versatile *sambals*.

The Indonesian and Malaysian sauces do not end with *sambals*, however. Two others are dipping sauce variations on a peanut theme and are designed to be served with *sates* and other meat specialties. They are Gado Gado (Spicy Peanut Sauce) and Katjang Saos (Indonesian Peanut-Chile Sauce). Our final condiment from the Spice Islands is Petjili Nanas (Sweet-Hot Indonesian Pineapple Relish), which is served with curries like a chutney.

China's hot sauces are quite varied, from simple chile oils and sauces to hot bean sauces to pastes—even commercial *hoisin* sauce has a little dried red chile in it! Chinese Chile Oil is made by simply steeping hot chiles in peanut oil; the oil is used as a replacement for vegetable oils in salads and for frying. Some commercial brands include House of Tsang oils and Lee Kum Kee's Chili Oil and Hot Sesame Oil.

"Bean sauce is vital to authentic Sichuan and Hunan cooking," wrote Asian food expert Bruce Cost. "Usually added with chile peppers in some form, bean sauce—more than soy sauce—flavors the many fiery country-style dishes." Commercial brands include Lan Chi, Sze Chuan, and Lee Kum Kee. Lot Mein See (Hot Sichuan Bean Sauce), from *Chile Pepper* author Deborah Berlin, is a favorite in stir-fry dishes—or use it as an egg roll dip.

There are quite a few Chinese chile sauces available, including Kimlan in

Taiwan and Lee Kum Kee's Guilin Chili Sauce. "There are many proprietary Chinese chilli [English spelling] sauces available on the market," wrote our friend Pat Chapman. "These vary markedly in flavor, consistency and heat strength—ranging from sweet to hot or even extra-hot. A main use of such sauces is in restaurants, and Pat Chapman tracked down two of them. Chinese Chilli and Garlic Sauce he calls the "archetypal" sauce, and Sichuan Chilli Sauce is the super-hot Chinese sauce.

Our final hot sauce stop in Asia is Korea, and the principal hot seasoning there is *gochu jang*, or spicy fermented chile paste. "For centuries it was prepared at home and stored in the ubiquitous black pottery pots so conspicuous on the rooftops or in the gardens in Korea," wrote food historian Copeland Marks. We have not included a formal recipe for this hot sauce because it takes three months to make in a pot in your backyard! It's available commercially, however, in Asian markets.

But for adventurous cooks who want to attempt to prepare this strange hot sauce, here's how it's made, courtesy of Copeland Marks: "On March 3 of each year, an auspicious date, the householder prepares the *gochu jang* that is to be used all year. It consists of sweet (glutinous) rice cooked into a melted *mélange*. Into this are mixed a fermented soybean cake, red hot chile, salt, and malt syrup prepared from barley and water. The mixture is allowed to ferment for a minimum of three months. As the summer approaches, the cover

“One of the more curious uses of Louisiana-style hot sauce is to pour some of it into a plastic/cellophane bag of fried pork rinds, hold the bag closed, and gently shake it a few times. This makes the relatively bland pork rinds much tastier.”

—TOM HUDGINS

HOT SAUCE NAMES ON THEMES OF CRIME AND PUNISHMENT

- Capital Punishment
- Jailhouse Caviar
- Pirates
- Captain Redbeards
- Mosquito Coast Pirates
Delight
- Captain Bones
- Swamp Bite
- Dead Men Tell No Tales

of the storage jar is removed early in the day so that the sun can strike and warm the contents to accelerate fermentation. At night the cover is replaced. The *gochu jang* is ultimately reduced to a smooth, jamlike consistency with a many-dimensional flavor. The paramount seasoning is provided by the hot chile and modified somewhat by the salt and lightly sweet malt syrup. Korean cooking without this indispensable condiment is unthinkable.”

A convenient, approximate substitute for *gochu jang* is equal parts of hot red chile powder, Korean or Chinese bean paste, and soy sauce. Prepared commercial varieties of *gochu jang* can be found in Korean and other Asian markets. It is also an ingredient in another Korean condiment, Yang Yeum Kanjang (Hot Sesame-Soy Dipping

Sauce), which is traditionally used to marinate *bul goki*, pork tenderloin that is broiled.

Coauthor Chuck, a practitioner and certified 3rd degree Black Belt of the ancient Korean martial art Tae Kwan Do, notes that the following condiment was often served at functions following tournaments. Because of the harsh Korean winters with scarce produce, many vegetables are preserved and then become condiments. Such a condiment is the famous Kim Chee, a pickled shredded cabbage liberally laced with red chile and served with *bul goki*, a spicy beef dish, among other traditional entrees.

Finadene is not technically an Asian sauce since it comes from Guam, but it illustrates how sauces were transformed as chiles spread from Asia across the Pacific in the late 1500s, completing their circumnavigation of the world after Columbus. This recipe is from *Chile Pepper* writer Janet Go, who suggests that pork dishes would be a typical application of this coconut-based hot sauce. ♪



West African Pili Pili Sauce

Pili pili, often called piri piri, is served as a table condiment in West Africa, where it heats up grilled meat, poultry, shrimp, and fish. Nearly any green chile can be used to make this sauce. Some recipes call for tomatoes or tomato sauce to be added.

- 1 pound serrano or jalapeño chiles, seeds and stems removed, coarsely chopped
- 1 medium onion, chopped
- 1 clove garlic
- Juice of one lemon
- Water to thin

Place all the ingredients, except the water, in a food processor and blend them into a paste, adding water until the desired consistency is achieved. Store in a jar in the refrigerator, where it will keep for many weeks.

Yield: 2 cups

Heat Scale: 

Palaver Sauce

From Sierra Leone, here is one of the more unusual hot sauces we encountered. Besides palm oil, it is characterized by greens such as cassava and sweet potato leaves; spinach makes an adequate substitute. Some versions of this dish are more of a stew than a sauce, but this one is designed to be served over rice.

- 1 cup red palm oil (found in Asian markets)
- 1/2 cup minced lean beef
- 1 onion, chopped
- 3 jalapeño chiles, seeds and stems removed, minced
- 2 cups shredded spinach
- 1/2 cup smoked fish, such as kippers

Heat the palm oil in a large skillet; add the beef and fry until just brown. Remove the beef, add the onion and jalapeño and fry until soft, about 8 to 10 minutes. Add the spinach and stir-fry for 2 minutes. Return the beef to the skillet, crumble in the fish, and cook for 5 minutes over medium heat, stirring constantly. Add more palm oil if the mixture is too thick.

Yield: 2 cups

Heat Scale: 

Sauce Gombo

Gombo means okra in West Africa, and that vegetable is the primary thickening agent of this simple sauce from Ghana. The sauce can be served like a soup or poured over potatoes, plantains, or other starchy vegetables.

1 pound fresh okra, sliced into rounds
1 cup water
1 teaspoon hot chile powder,
such as cayenne
1/2 teaspoon salt
1 tomato, coarsely chopped

Combine all ingredients in a saucepan and cook over medium heat for 8 to 10 minutes, or until the okra is tender. Serve it as is or puree it in a blender for a smoother sauce.

Yield: About 2 cups

Heat Scale: 



Ata Dindin (Nigerian Fried Red Pepper Sauce)

Ata is the Yoruba word for chile pepper, and Nigerian chiles range from the tiny ata wewe to the large ata funfun. It is served like a relish or dip with many West African dishes, particularly grilled meats.

10 dried red New Mexican chiles,
seeds and stems removed, soaked
in hot water for 1 hour
1/2 cup peanut oil
1 onion, chopped
1 8-ounce can tomato sauce
1 teaspoon salt

Remove the chiles from the water and puree them in a blender or food processor.

Heat the oil in a skillet, add the onion, pureed chiles, tomato sauce, and salt. Fry over medium heat for 1 to 2 minutes, stirring constantly.

Yield: 1 1/2 cups

Heat Scale: 

Variation: Add 1 bell pepper, chopped

Komkommer-Sambal **(Capetown Cucumber Sambal)**

We're not sure of the logic here, but despite the chiles in this recipe, it's referred to as a "cool" sambal in South Africa, probably because cucumbers are considered to be a cool and refreshing vegetable. This condiment is typically served with hot curries. Substitute carrots and you have wortel-sambal, or apples for appel-sambal.

- 5 small, sweet cucumbers, peeled and grated
- 2 tablespoons salt
- 2 serrano or jalapeño chiles, seeds and stems removed, minced
- 2 cloves garlic, minced
- 1 teaspoon vinegar

Sprinkle the cucumbers with salt, mix well, and let stand for 15 minutes. Squeeze out all the liquid from the cucumber through cloth or paper towels.

Combine all ingredients in a bowl and mix well. Let stand for 15 minutes to blend the flavors, then serve.

Yield: 1 1/2 cups

Heat Scale: 

Variation: Fresh red chiles are visually appealing in this condiment.

Apple-Raisin Blatjang

Feel free to add some spices such as coriander to this South African chutney-like condiment, if you wish. The apples can be mashed or pureed to make a smoother sauce. Serve at room temperature with curries.

- 3 pounds apples, peeled, cored, and chopped
- 1/2 pound raisins, chopped
- 1 1/2 quarts wine vinegar
- 1 cup sugar
- 1 tablespoon salt
- 2 fresh small green chiles, such as serrano, seeds and stems removed, chopped
- 1 clove garlic, chopped
- 2 tablespoons fresh ginger, minced

Combine all ingredients in a large pot and simmer, uncovered, until thick, about 2 hours. Stir occasionally.

Spoon into sterilized jars and seal while hot.

Yield: 2 to 3 quarts

Heat Scale: 

Capricot Blatjang

Our second South African blatjang should have a thick consistency. Two tablespoons of hot red chile powder may be substituted for the fresh chiles. Serve this at room temperature with mild curries or kebabs.

- 1/4 pound dried apricots, coarsely chopped
- 1/2 pound raisins
- 3 quarts vinegar
- 1/2 pound brown sugar
- 1 tablespoon salt
- 4 onions, finely chopped
- 1/4 cup grated ginger
- 2 tablespoons freshly ground coriander seeds
- 2 tablespoons freshly ground mustard seeds
- 1/2 cup small, fresh red chiles, such as serranos, seeds and stems removed, chopped

Soak the apricots and the raisins in the vinegar overnight. Transfer to a pot, add the remaining ingredients, and boil slowly, stirring constantly, until the mixture is thick and drips off the spoon.

For preserving, spoon into sterilized jars and seal while hot.

Yield: 1 to 2 quarts

Heat Scale: 

Curried Peach Blatjang

This South African blatjang is unusual in that it is curried and is also served with curries.

- 1 tablespoon coriander seeds
- 2 teaspoons whole allspice berries
- 3 pounds peaches, preferably Clingstone, peeled, pitted, and chopped
- 3 cups white vinegar
- 2 onions, chopped
- 2 small fresh green chiles, such as serrano, seeds and stem removed, chopped
- 1/4 cup sugar
- 2 teaspoons corn flour
- 1 teaspoon salt
- 1 teaspoon turmeric

Tie the coriander and allspice berries in a cloth bag and combine it with the peaches and vinegar in a saucepan. Boil for 5 minutes.

Puree together the remaining ingredients, add this paste to the peach mixture, and simmer, uncovered, until thick, at least 1 1/2 hours. Remove the cloth bag, spoon sauce into sterilized jars, and seal while hot.

Yield: 2 to 3 quarts

Heat Scale: 

Cape Malay Green Mango Atjar

The important thing to remember about this "pickle" is to be certain that the mangoes are always covered with the oil mixture. If you remove any fruit, be sure the remainder is covered with the atjar mixture to prevent the fruit from spoiling.

- 1 gallon water
- 4 tablespoons salt
- 5 to 6 pounds green mangoes
- 2 cups vegetable oil
- 5 jalapeño chiles, seeds and stems removed, chopped
- 2 cloves garlic, crushed
- 2 tablespoons Hot Madras Curry Paste (p. 142)
- 1 teaspoon turmeric
- 1 teaspoon powdered fenugreek

Combine the water and salt in a large pot or bowl and stir until the salt is dissolved. Peel the mangoes and cut the pulp from the pits. Dice the pulp and place it in the water, making sure that it is completely covered. Marinate the mangoes for 2 days.

In a large saucepan, combine the oil, chiles, garlic, curry paste, turmeric and fenugreek. Slowly bring to a boil and cook for 5 minutes.

Drain the mango pulp and dry it with paper towels. Place the mango in sterilized jars and pour enough boiling oil mixture into the jars until the mango is covered completely. Seal the jars and process in a boiling water bath for 20 minutes. Let the atjar age for at least a week before serving.

Yield: About 3 pints

Heat Scale: 

Note: This recipe requires advance preparation.

L'Exotic Sauce Dynamite

From Chile Pepper's Montreal correspondent, Judith Ritter, here is a typical Madagascar-style sauce that she collected at the Restaurant L'Exotic in Montreal. Judith profiled the restaurant for Chile Pepper magazine and notes that the sauce is served with most entrées at L'Exotic. Add it to soups or stews.

12 "bird's eye" chiles (chiltepins or piquins), crushed
3 tablespoons freshly ground ginger root
3 tablespoons freshly ground garlic
1 medium onion, diced
1/4 cup tomato paste
1 cup white vinegar
2 teaspoons salt
1 cup water
1 tablespoon freshly chopped thyme

Mix all the ingredients together in a pan. Bring to boil, then reduce heat and simmer for 15 minutes. Remove from the heat, cool, puree in a blender, and place the sauce in a small jar. It keeps for up to a year in the refrigerator.

Yield: 2 cups

Heat Scale: 

Tsuma Nzole Kalu's Special Sauce

This recipe was collected for us in Mombasa, Kenya, by Richard Sterling, who wrote: "The barbecue master at the Big Bite Restaurant in Mombasa is Tsuma Nzole Kalu. He concocted this recipe for hot sauce and gave it its name. Serve it over grilled or barbecued meats and poultry."

4 fresh pili pili chiles or red jalapeños, seeds and stems removed
1/4 teaspoon coriander seed
1/4 teaspoon cardamom seeds
1 teaspoon cumin seeds
1 teaspoon black peppercorns
2 cloves
1 cinnamon stick
1/2 teaspoon salt
1 Ukwaju Kenyan lemon or 1 lime, juiced
Water

Combine the chiles, spices, and the salt in a mortar and pound to a thick paste. Transfer to a jar, add the lemon or lime juice and enough water to make the mixture easily pourable. Shake well and set aside for a few hours to let the flavors marry.

Yield: About 1 cup

Heat Scale: 

Berbere (Ethiopian Chile Paste)

Originally used as the sauce for kifto, fresh raw meat dishes, berbere is now used both as an ingredient and a condiment in Ethiopian cooking. Like harissa from North Africa, it is essentially a curry-like paste with an abundance of small, hot red chiles. Serve sparingly as a condiment with grilled meats and poultry or add it to soups and stews. This paste will keep for a couple of months under refrigeration, and many cooks thin it with water or vinegar to make it pourable.

1 teaspoon cardamom powder
2 teaspoons cumin seeds
1/2 teaspoon coriander seeds
1/4 teaspoon ground cinnamon
1/2 teaspoon black peppercorns
1/2 teaspoon fenugreek seeds
1 small onion, coarsely chopped
4 cloves garlic
1 cup water
14 dried piquin chiles, stems removed
1 tablespoon ground cayenne
2 tablespoons ground paprika
1/2 teaspoon ground ginger
1/4 teaspoon ground allspice
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
3 tablespoons dry red wine
3 tablespoons oil

Toast the cardamom, cumin, coriander, cinnamon, peppercorns, and fenugreek in a hot skillet, shaking constantly, for a couple of minutes, until they start to toast and become aromatic. Grind these spices in a mortar or spice mill to form a powder.

Combine the onion, garlic, and 1/2 cup water in a blender or food processor and puree until smooth. Add the roasted spice powder, piquins, cayenne, paprika, ginger, allspice, nutmeg, and cloves and continue to blend. Slowly add the remaining 1/2 cup water, wine, and oil and blend until smooth.

Simmer the sauce for 15 minutes to blend the flavors and thicken.

Yield: About 1 cup

Heat Scale: 

Ugandan Groundnut Sauce

Variations on this hot sauce appear all over Africa, with the key ingredient being peanuts in any form. Here, peanut butter works well—and it's the cook's choice to use smooth or crunchy! Ladle it over fried chicken or fish.

1/2 pound dried fish, such as salt cod, coarsely chopped
4 1/2 cups water
2 onions, chopped
2 teaspoons peanut oil
4 tomatoes, chopped
2 teaspoons cayenne powder
1 teaspoon curry powder (or to taste)
1 cup peanut butter
Salt to taste

Soak the dried fish in 2 cups of water until it becomes soft. Drain and pat dry.

In a large skillet, fry the onions in the oil until brown, about five minutes. Add the tomatoes and cook uncovered for 5 minutes. Add the fish, remaining water, cayenne, curry, peanut butter, and salt. Simmer uncovered for 45 minutes, or until the sauce thickens to the desired consistency.

Yield: About 2 cups

Heat Scale: 

Rougail (Réunionaise Salsa)

Rebecca Chastenet de Gry, on assignment for Chile Pepper magazine, collected this recipe on Réunion Island, a tiny French possession in the Indian Ocean. She wrote: "Alter the heat in this extremely hot salsa by changing the chiles used. Traditionally the smaller piquin, or "bird's eye," chiles are the types preferred, but milder ones such as red serranos can be used." Serve it—easy does it—over clams, other shellfish, or grilled fish fillets.

1/2 cup small fresh hot red chiles, such as piquin, stems and seeds removed
1 1/2 teaspoons salt
4 cloves garlic
1 tablespoon chopped fresh cilantro
2 tablespoons sliced ginger
1/4 cup vegetable oil
3 tablespoons white vinegar

Place the chiles, salt, garlic, and cilantro in a blender and process slightly so that the mixture remains chunky.

Combine the remaining ingredients with the chile and mix well. Allow the salsa to stand for a couple of hours to blend the flavors.

Yield: 1/2 cup

Heat Scale: 

Himalayan Chile Sauce

From Chile Pepper contributor Linda Lynton, this recipe is a basic sauce from northern India and Nepal. She noted: "Although this specific recipe was given to me by a Patna housewife, some peasants originating from a remote Himalayan village in Central Nepal and housewives from an equally remote village in North Bihar gave us the same recipe."

1 pound fresh green chiles, such as serranos or jalapeños, seeds and stems removed,
4 boiled, peeled, small potatoes
1/2 cup white vinegar
1 teaspoon salt
Water as needed

Combine all ingredients in a blender and process to a fine puree, using water as needed to achieve the desired consistency.

Yield: About 3 cups

Heat Scale: 🌶️ 🌶️ 🌶️



Hot Madras Curry Paste

This recipe is from England's "King of Curries," Pat Chapman, who says that it's his standard recipe for a curry paste. Use it in place of commercial curry pastes or powders.

4 tablespoons ground coriander
4 tablespoons red chile powder, such as cayenne
4 teaspoons ground cumin
4 teaspoons *garam masala* (Indian spice mix; available in Asian markets)
1 tablespoon ground turmeric
1 1/2 teaspoons ground fenugreek seeds
1 1/2 teaspoons ground fennel seeds
1 1/4 teaspoons powdered ginger
1 1/4 teaspoons yellow mustard
1 cup water
1/2 cup white vinegar
2/3 cup corn oil

Mix the ground spices together. Add the water and vinegar and mix into a paste. Let stand for 15 minutes.

In a large pan, heat the oil. Add the paste (careful of the sputtering), lower the heat, and stir-fry for 5 to 10 minutes. As the liquid is reduced, the paste will begin to make a regular bubbling noise (hard to describe, but it goes chup-chup-chup) if you don't stir, and it will spatter. This is your audible cue that it is ready. You can tell if the spices are cooked by taking the pan off the stove and letting it stand for 3 to 4 minutes. If the oil floats to the top, the spices are cooked. If not, add a little more oil and repeat.

Bottle the paste in sterilized jars. Then heat up a little more oil and "cap" off the paste by pouring in enough oil to cover. Seal the jars and store. Properly cooked, it will last indefinitely.

Yield: About 2 cups

Heat Scale: 

Green Masala Paste

This recipe is also from Pat Chapman, who wrote: "This curry paste is green in color because of its use of coriander leaves (cilantro) and mint. You can buy it factory made, but it does not have the delicious fresh taste of this recipe. You will come across green masala paste in Indian homes where it is used to enhance curry dishes and impart a subtle flavor that can be obtained in no other way."

1 teaspoon fenugreek seeds
6 cloves garlic, chopped
2 tablespoons finely chopped fresh ginger
3/4 cup fresh mint leaves
3/4 cup fresh cilantro
1 teaspoon salt
3 teaspoons turmeric
2 teaspoons red chile powder, such as cayenne
1/2 teaspoon ground cloves
1 teaspoon ground cardamom seeds
1/2 cup vinegar
Water as needed
1/2 cup vegetable oil
1/4 cup sesame oil

Soak the fenugreek seeds in water overnight. They will swell and acquire a jelly-like coating. Strain the fenugreek, discarding the water.

Combine all the ingredients, except the vinegar, water, and oils, in a blender or food processor and puree.

Add the vinegar and enough water to make a creamy paste.

Heat the oils in a wok and add the paste to the oil. It will spatter a bit so be careful.

Stir-fry the paste continuously to prevent it from sticking until the water content is cooked out (it should take about 5 minutes). As the liquid is reduced, the paste will begin to make a regular bubbling noise (hard to describe, but it goes chup-chup-chup). Be careful, it will spatter if you don't stir it. This is your audible cue that it is ready. You can tell if the spices are cooked by taking the wok off the stove. Let stand for 3 to 4 minutes. If the oil floats to the top, the spices are cooked. If not, add a little more oil and repeat.

Bottle the paste in sterilized jars. Then heat up a little more oil and "cap" off the paste by pouring in enough oil to cover. Seal the jars and store.

Yield: About 2 cups

Heat Scale:  

Note: This recipe requires advance preparation.

Sri Lankan Dark Curry Paste

Some Sri Lankan curries are quite dark—almost black—because the various seeds that are used are toasted or roasted to a dark brown color. They are also quite hot, as is this basic southern paste that is used whenever curry paste or powder is called for.

2 New Mexican dried red chiles,
seeds and stems removed
10 small, hot dried red chiles, such as
piquins, seeds and stems removed
1 tablespoon rice
1 tablespoon coconut, fresh or flaked
2 tablespoons coriander seeds
1 tablespoon cumin seeds
1 tablespoon fennel seeds
1 teaspoon cardamom seeds
1 teaspoon fenugreek seeds
1 2-inch piece cinnamon
1 teaspoon mustard seeds
6 whole cloves
5 curry leaves (optional)
1/2 cup white vinegar
Water as needed
1/2 cup vegetable oil

Roast the chiles on a cookie sheet in the oven at 350 degrees until they turn very dark. Remove and allow them to cool.

In a dry skillet, toast the rice, coconut, coriander, cumin, fennel, cardamom, fenugreek, cinnamon, and mustard over medium heat, stirring often, until they turn dark brown, almost black.

Combine the chiles, roasted spices, cloves, and curry leaves in a spice mill and blend to a fine powder.

Combine the powder with the vinegar and enough water to make a creamy paste. Heat the vegetable oil in a wok or skillet and stir-fry the paste for about 5 minutes.

Yield: About 1 cup

Heat Scale: 

Andhra Pradesh Ripe Red Chile Chutney

This recipe was collected in India by Chile Pepper contributor Linda Lynton, who noted: "This chutney will last a year under tropical Indian conditions, so it could well last longer in cooler climates."

- 2 pounds red chiles, New Mexican variety for a mild chutney, red jalapeños for a hot chutney, stems removed
- 1 cup salt
- 3/4 cup tamarind paste (available in Asian markets)
- 1 teaspoon turmeric
- 1 cup sesame oil
- 1 teaspoon asafoetida
- 1/4 cup fenugreek seeds, toasted and ground to a powder

In a food processor, combine the chiles, salt, and tamarind paste and process them to a coarse puree. Store the mixture in an airtight, sterile jar in the refrigerator for 2 to 3 days.

Heat the the sesame oil, then add the asafoetida and the fenugreek powder, and stir well. Pour the mixture over the chiles in the jar and mix thoroughly. The chutney is ready to eat with curries.

Yield: 2 to 3 cups

Heat Scale: Varies

Note: This recipe requires advance preparation.

Fresh Mango-Apple Chutney

Here is an Indian chutney made in the manner of a salsa, but with far different flavorings. Cooks should feel free to experiment with other fruits. Serve this chutney at room temperature with a fiery hot lamb vindaloo. Store the remainder in jars in the refrigerator, where, if tightly sealed, they will keep for a couple of weeks.

- 3 mangoes, peeled and finely chopped
- 3 cups chopped peeled apples
- 1/2 cup raisins
- 1/2 cup currants
- 2 cups white vinegar
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 onion, finely chopped
- 3 cloves garlic, minced
- 1/2 teaspoon salt
- 3 serrano or jalapeño chiles, seeds and stems removed, minced
- 1 2-inch piece ginger, peeled and grated
- 1 teaspoon ground cinnamon
- 1 teaspoon ground allspice
- 1 teaspoon mustard seeds

Combine all ingredients in a large bowl and mix well, adding water if necessary to adjust the consistency to your liking. Allow to stand for at least 2 hours to blend the flavors, stirring twice.

Yield: About 6 cups

Heat Scale: 

Madras Mango Chutney

“Over many front doors hang a string of green chiles to ward off the evil eye,” wrote Arthur Pais in a Chile Pepper magazine article, “Memories of Madras.” Arthur, born in Madras, was raised on this chutney, which is an excellent accompaniment to curries.

6 serrano or jalapeño chiles, stems and seeds removed, minced
6 large ripe mangoes, peeled and chopped
1 teaspoon fenugreek seeds
2 tablespoons vegetable oil
1 tablespoon mustard seeds
1 teaspoon turmeric
Salt to taste

Using a mortar and pestle, make a paste of the chiles and mangoes. Or, coarsely grind them in a food processor.

Crush the fenugreek seeds into a coarse powder and add it to the chile-mango paste.

Heat the oil in a skillet and add the mustard seeds. When they begin to pop, add the paste, turmeric, and salt. Simmer for a few minutes, remove from the heat, and cool.

Yield: 2 to 3 cups

Heat Scale: 

Kabul Tomato-Nut Chutney

This chutney originated in Kabul, Afghanistan, but it is found in many homes and restaurants in neighboring Pakistan, too.

1 tablespoon tamarind pulp (or substitute 2 teaspoons lime juice)
1/2 cup warm water
3 large tomatoes, sliced
1/4 cup each of cashew nuts, almonds, and walnuts
1 teaspoon sugar (optional)
1 teaspoon salt
6 green chiles, such as serranos, stems removed
1/2 teaspoon coriander powder
1/2 teaspoon cumin powder
1/4 teaspoon clove powder
1/4 teaspoon nutmeg powder
1/2 teaspoon saffron essence
1/2 cup rose petals

Soak the tamarind in warm water for 10 minutes. Strain the pulp and reserve the liquid.

In a food processor or blender, puree the tomatoes with the nuts. Add the tamarind water, sugar, salt, chiles, and dry powders, mix well, and continue processing for 5 minutes.

Add the saffron essence and rose petals and continue processing for 2 minutes.

Yield: 1 cup

Heat Scale: 

Coconut-Chile Chutney

This chutney from the southwest coast of India can be served as a dip with fried plantains.

1 tablespoon tamarind pulp (or two teaspoons lime juice)
1/2 cup warm water
1/2 cup warm water
2 cups shredded coconut
1 1-inch piece ginger, peeled
8 green chiles, such as serranos, stems removed and halved
4 cloves garlic
1/2 cup cilantro
6 large green mangoes
1 teaspoon cumin seeds
1 teaspoon fenugreek seeds
4 tablespoons olive or vegetable oil
1/2 teaspoon mustard seeds
1 teaspoon asafoetida
1 teaspoon red chile powder
1 teaspoon turmeric powder
1/4 cup curry leaves (optional)
1/2 cup cilantro leaves
Salt to taste

Soak the tamarind in the warm water for 10 minutes, then strain the pulp and save the liquid.

Grind the coconut, ginger, chiles, garlic, and cilantro into a fine paste. Combine the paste with the tamarind water. Set aside.

Peel the mangoes, discard the seeds, and grind the pulp with the cumin and fenugreek to a smooth paste in a blender or food processor.

Heat the oil in a large skillet over medium heat for 2 minutes. Reduce the heat, add the mustard seeds, and asafoetida. When the seeds begin to pop, add the mango paste, chile powder, turmeric, and coconut-tamarind paste. Add a little water, mix well, and cook over low heat for 10 minutes, stirring occasionally.

Remove from the heat and add the curry leaves, cilantro, and salt. Place in a jar in the refrigerator; it keeps for at least 3 months.

Yield: 4 to 6 cups

Heat Scale: 

Banana-Date Chutney

In addition to being accompaniments to curries, chutneys such as this one from south India can be scooped up with a piece of flat bread or even mixed into rice. Chutneys are also great as a dip for rolls, crackers, or vegetables.

6 ripe bananas
1/2 cup dates, pits removed
1/2 cup raisins
1 cup water
2 tablespoons sugar
2 tablespoons ginger powder
1 tablespoon ground black pepper
1 teaspoon hot red chile powder
1 tablespoon coriander powder
1/4 cup slivered almonds
1/4 cup crushed cashew nuts
1/4 cup chopped walnuts
1 green chile, such as serrano,
stem removed, minced
Salt to taste

In a food processor or blender, puree the bananas, dates, and raisins.

In a saucepan, combine the water and sugar and boil over medium heat for 1 minute. Add the dry powders and as the sugar water thickens, add the nuts and green chile and simmer for 1 minute. Add the date mixture and simmer for 5 minutes. Remove from the heat and serve hot or cold; it can be refrigerated for several weeks.

Yield: 4 to 6 cups

Heat Scale: 

Ngapi Ye (Hot Burmese Anchovy Sauce)

This highly aromatic Burmese sauce is commonly used to heat up Southeast Asian curries. Shrimp or prawn paste can be substituted for the fermented dried fish if you can't find it at an Asian market. In a pinch, use canned anchovy fillets.

2 cups fermented dried fish or
canned anchovy fillets
1/2 cup water
1/4 cup shrimp powder (available in
Asian markets)
1 teaspoon cayenne
2 tablespoons lime juice
6 cloves garlic, minced

In a saucepan, bring the fish and water to a boil, then reduce the heat, simmer for 5 minutes, and mash the fish. Remove from the heat and when the mixture cools, add the remaining ingredients and stir well.

Yield: 3/4 cup

Heat Scale: 

Balachaung (Burmese Seasoning Sauce)

This recipe is from Richard Sterling author of *Dining With Headhunters*, who commented: "Side dishes, tidbits, and condiments are common on the Burmese table, regardless of the meal's abundance or complexity. And for simple meals, as the riverboat's cook demonstrated, a little bit of strongly flavored accompaniment can go a long way to stretch a bowl of plain rice. This fills the bill."

- 1 red chile, such as serrano, stem removed, chopped
- 2 teaspoons salt
- 1 teaspoon dry shrimp paste (or Malayan *blacan*)
- 1/2 cup vinegar
- 20 cloves garlic
- 2 cups peanut oil
- 4 onions, thinly sliced
- 8 ounces coarse shrimp powder (dried shrimp coarsely ground in a mortar)

Combine the chile, salt, shrimp paste, and vinegar and set aside.

Place the garlic cloves on a cutting board and strike them firmly with the side of a knife blade to loosen their skins. Peel and slice the garlic.

Heat the oil to medium and fry the garlic and onion separately, then remove them with a slotted spoon and set aside to cool. Pour off all but 1 cup of the oil and fry the shrimp powder for 5 minutes. Add the onion and garlic mixture and stir-fry till crisp. Remove from the heat and let cool completely.

Combine the two mixtures and serve over rice.

Yield: About 3 cups

Heat Scale: 



Nam Prik (Pepper Water Sauce)

From Chile Pepper author Peter Aiken, who paddled to the peppers in his kayak, here is a standard, basic Thai chile sauce. He comments: "I use prik kheenu, or 'mouse dropping' chiles grown by Thai friends."

- 2 cloves garlic, sliced
- 3 fresh, small, Thai chiles, or substitute fresh chiltepins or piquins, stems removed, minced with the seeds
- 4 tablespoons lime juice
- 1/4 cup prepared nam pla fish sauce
- 2 cilantro leaves, chopped

Combine all the ingredients. Use immediately and seal and refrigerate the remaining sauce.

Yield: 1/2 cup

Heat Scale: 

Nam Prik Kai Gem (Nam Prik Egg Sauce)

Nam prik literally means "pepper water" and that is a good description of this variation. Similar to nuoc cham, there are many, many varieties that are found on every table in Thailand. Serve this sauce with raw vegetables as a salad, with soup, rice, curries, or as a table sauce to add heat to any dish.

- 8 to 10 fresh serrano or jalapeño chiles
- 4 cloves garlic
- 4 green onions, white part only, or shallots, chopped
- 4 hard-cooked egg yolks
- 1 tablespoon prepared nam pla fish sauce
- 2 teaspoons sugar
- 3 tablespoons lime juice

Place all ingredients in a blender and puree to a smooth sauce. Add more lime juice if necessary.

Yield: 1/2 cup

Heat Scale: 

Nam Prik Num (Thai Red Chile-Tomato Dip)

Here is another sauce that in Thailand is served with a dip for raw vegetables or as a condiment for grilled or roasted meats—but this one has a traditional, slightly burned flavor. To make this sauce milder, substitute fresh New Mexican red chiles for the jalapeños. This dip will store for about a week, covered in the refrigerator.

- 3 fresh red jalapeño chiles, stems removed
- 3 shallots, peeled and halved
- 5 cloves garlic, peeled
- 2 ripe tomatoes
- 1 1/2 tablespoons freshly minced cilantro
- 1 tablespoon prepared nam pla fish sauce
- 1 tablespoon fresh lime juice

Heat a skillet to very hot, add the chiles and roast, turning occasionally, until the skins blacken. Remove to a bowl. Add the shallots and garlic and roast over high heat, stirring occasionally, for 5 minutes. Remove to a bowl. Add the tomatoes to the skillet and roast, turning occasionally, until the skins are blackened. Remove to a bowl and cut into quarters.

Combine the chiles (skins on), shallots, garlic, and tomatoes (skins on) in a food processor and process on “pulse” to make a coarsely chopped texture. Transfer this mixture to a bowl, add the cilantro, fish sauce, and lime juice; mix well.

Yield: About 2 cups

Heat Scale: 

Gaeng Ped (Red Curry Paste)

This paste is, of course, a primary ingredient in many of the famous Thai curries. Traditionally, it is patiently pounded by hand with a heavy mortar and pestle, but a food processor does the job quickly and efficiently. It will keep in the refrigerator for about a month.

- 5 New Mexican dried red chiles, seeds and stems removed
- 10 small, dried red chiles, such as piquins, seeds and stems removed
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 2 small onions, peeled and quartered
- 1 teaspoon black peppercorns
- 1/2 cup fresh cilantro
- 1/4 cup fresh basil or mint leaves
- 1 teaspoon salt
- 3 2-inch stalks lemongrass, including the bulb
- 1 1-inch piece of galangal, or ginger, peeled
- 1 tablespoon chopped garlic
- 1 tablespoon shrimp paste
- 1 tablespoon corn or peanut oil
- 1 tablespoon lime zest
- 1/4 cup water

Soak all the chiles in water for 20 minutes to soften, then remove and drain. Toast the cumin and coriander seeds for about 2 minutes in a dry skillet, and when they are cool, grind to a fine powder in a spice mill.

Combine chiles, onions, and spice powder with all ingredients in a food processor or blender and puree to a fine paste. Store it in a tightly sealed jar in the refrigerator.

Yield: About 1 cup

Heat Scale: 

Gaeng Mussaman (Muslim Curry Paste)

This is a relatively recent curry paste for Thailand—it is only about 250 years old. Food historians say that Muslim traders from India introduced this curry to King Rama I, and the royal cooks perfected it. Initially, the story goes, the cooks were not keen on using cinnamon, but once they tasted their preparation, they fell in love with the new curry.

12 dried red chiles, such as Thai or piquins, seeds and stems removed
1 cup warm water
2 tablespoons cumin seeds
1 teaspoon coriander seeds
1 teaspoon black peppercorns
1 teaspoon whole cloves
1 teaspoon cinnamon powder
1 teaspoon mace powder
1 teaspoon nutmeg powder
1 teaspoon cardamom powder
3 stalks fresh lemongrass, including the bulb
1 2-inch piece of galangal or ginger, peeled and chopped
2 teaspoons salt
6 shallots, finely chopped
1 tablespoon shrimp paste

Soak the chiles in warm water for 20 minutes, then remove and drain.

Meanwhile, in a dry skillet, toast the cumin, coriander, peppercorns, and cloves for 2 minutes, then remove from the heat. Toast the cinnamon, mace, nutmeg, and cardamom powders in the skillet for 1 minute, then remove from the heat. Grind the cumin, coriander, peppercorns, and cloves in a spice mill, then combine them with the other spice powders. Set aside.

In a food processor or blender, combine all the ingredients and puree to a fine paste. Transfer to a clean, airtight jar and refrigerate. The paste keeps for about 1 month in the refrigerator.

Yield: About 1 1/4 cups

Heat Scale: 

Gaeng Kiow Wan (Green Curry Paste)

This standard Thai green curry paste can be used in many ways. Use it in soups, stews, or as a marinade for grilled meats. Marinate a dozen shrimp in this paste, stir-fry them quickly in olive oil, and the result is an instant lunch or dinner.

- 1 tablespoon coriander seeds
- 1 tablespoon cumin seeds
- 6 whole peppercorns
- 3 stalks lemongrass, bulb included, chopped
- 1/2 cup cilantro
- 1 2-inch piece of galangal or ginger, peeled
- 1 teaspoon lime zest
- 8 cloves garlic
- 4 shallots, coarsely chopped
- 12 green chiles, such as serranos, seeds and stems removed, halved
- 1/4 cup water
- 1 teaspoon salt
- 1 teaspoon shrimp paste

Toast the coriander and cumin seeds for about 2 minutes in a dry skillet, and when they are cool, grind to a fine powder in a spice mill.

Combine all ingredients in a food processor or blender and puree until a fine paste is formed.

Transfer the paste to an airtight jar and refrigerate. It will keep in the refrigerator for about a month.

Yield: About 1 1/4 cups

Heat Scale: 

Nuoc Cham (Vietnamese Dipping Sauce)

Richard Sterling collected this recipe in Hanoi. He wrote in Chile Pepper: "No Vietnamese table is complete without a dish of nuoc cham for dipping and drizzling over the dishes. It is as ubiquitous as rice."

- 1 or 2 cloves garlic
- 1 fresh red chile, such as serrano or jalapeño, seeds and stem removed
- 2 teaspoons sugar
- 1/4 fresh lime
- 2 tablespoons prepared nam pla fish sauce
- 2 1/2 tablespoons water

With a mortar and pestle, pound the garlic, chile, and sugar into a paste. Squeeze in the lime juice. With a paring knife, remove the pulp from the lime and pound it into the paste. Add the water and fish sauce and mix well.

Yield: 1/2 cup

Heat Scale: Varies with type of chile

Variations: For a real thrill, try this with an habanero! To make the traditional Vietnamese sauce for roast beef, *nuoc cham tuong gung*, omit the lime juice and add 2 tablespoons minced fresh ginger.

Lemongrass Curry Sauce

Richard Sterling collected this recipe in Cambodia, where he said, "There are as many curries as there are cooks. But all true Khmer curries have five constants: lemongrass, garlic, galangal, and coconut milk; the fifth constant is the cooking technique, dictated by the texture of lemongrass and the consistency of coconut milk. This is my personal all-purpose, four-cup curry which is based on extensive observation and many trials. To prepare one portion, pour 1/2 cup of this curry sauce into a shallow pan or a wok. Add 1/2 cup of meat or vegetables, bring to a medium boil and cook to desired degree. Try it with frog legs, as the Cambodians do."

1/3 cup sliced lemongrass
4 cloves garlic
1 teaspoon dried galangal or ginger,
peeled
1 teaspoon ground turmeric
1 jalapeño chile, seeds and stem
removed
3 shallots
3 kaffir lime leaves (available in
Asian markets)
Pinch of salt or shrimp paste
3 1/2 cups coconut milk (made by
soaking 4 cups grated coconut in
a quart of water for an hour, then
straining it)

In a food processor, puree together the lemongrass, garlic, galangal, turmeric, jalapeño and shallots.

Bring the coconut milk to a boil and add the pureed ingredients, lime leaves, and salt and boil gently, stirring constantly, for about 5 minutes. Reduce the heat to low and simmer, stirring often, for about 30 minutes, or until lime leaves are tender and the sauce is creamy. Remove the leaves before serving.

Yield: 1 quart

Heat Scale: 

Jaew Bong (Laotian Garlic-Shallot Hot Sauce)

Although jaew bong translates as “pickled sauce,” that phrase is a misnomer as there is no vinegar in the recipe at all. Like many Southeast Asian sauces, this one is used as a table condiment to add heat to meat and rice dishes.

- 3 dried red New Mexican chiles, stems removed
- 2 small, hot, dried red chiles, such as Thai or piquin, stems removed
- 2 heads garlic, separated into cloves, unpeeled
- 2 shallots, unpeeled
- 1 tablespoon minced fresh ginger
- 1/4 teaspoon salt
- 1 tablespoon prepared nam pla fish sauce
- Warm water

Place the chiles on a broiler pan and place under a gas broiler, about 3 or 4 inches from the flame. Turn frequently and roast until brittle, about 2 minutes. Remove from the heat, crumble the chiles, removing as many seeds as possible, and reserve. (This can also be done in a sauté pan over gas or electric heat.)

Place the garlic cloves on a broiler pan and place under the broiler, about 3 or 4 inches from the flame. Roast about 5 minutes, or until the garlic skins are lightly charred. Remove from the heat and cool. Repeat the process with the shallots.

Peel the garlic and shallots and coarsely chop them together. Add the crumbled chiles, ginger, salt, and fish sauce and transfer to a blender. Puree to a coarse paste. Remove and add warm water to make a thinner paste.

Yield: About 1/2 cup

Heat Scale: 🌶️🌶️ to 🌶️🌶️🌶️



(Jaew Som Mak Nao) Lime and Garlic Chile Sauce with Pork

This unusual Laotian sauce is served primarily over rice, although it can be served over noodles, or—not surprisingly—over pork dishes such as no non nang, crisply fried pork rinds. Try this sauce as a dip for commercial pork rinds.

2 tablespoons ground pork
1 cup water
2 teaspoons prepared *nam pla*
fish sauce
5 jalapeño chiles, roasted, peeled,
stems removed, crushed in a mortar
5 shallots, peeled and crushed
in a mortar
2 heads garlic, peeled, roasted in the
oven until soft, and crushed
in a mortar
Juice of 3 limes
1 tablespoon minced cilantro

Shape the pork into a ball, place it in a saucepan, add the water and fish sauce and bring to a boil. Cook until the pork is no longer pink, remove the pork, and reserve the pork broth in the pan.

Pound the pork in a mortar and remove to a bowl. Add the jalapeños, shallots, and garlic and mix well. Transfer this mixture back to the pork broth and add the lime juice. Cook over medium heat for 5 minutes, stirring well. Remove from the heat, allow to cool, and add the cilantro.

Yield: About 2 cups

Heat Scale: 

Sambalan (Sambal Chile Paste)

This paste is the culinary equivalent of harissa in North Africa and berbere in Ethiopia. Its most common use is in making quick main dishes. About 1 tablespoon of the sambalan is stir-fried with every 8 ounces of the already-cooked meat, such as chicken or beef. Coconut milk is added to make a gravy, the mixture is reduced, and the dish is served over rice.

- 20 dried red New Mexican chiles, seeds and stems removed, soaked in hot water for 20 minutes
- 8 dried chiltepins, piquins, or Thai chiles, seeds and stems removed, soaked in hot water for 20 minutes (optional for a hotter paste)
- 3 onions, chopped
- 7 cloves garlic
- 2 teaspoons fish paste
- 1/2 cup peanut oil (or more if needed)
- 1/4 cup peanut oil
- 1 cup tamarind water, made from boiling tamarind pulp in water
- 2 teaspoons salt
- 2 tablespoons brown sugar

Combine the chiles, chiltepins, onions, garlic, fish paste, and 1/2 cup peanut oil in a food processor and puree to a smooth paste.

Heat the 1/4 cup peanut oil in a wok or skillet to a high heat, add the paste, and fry until it is dark in color and the oil starts to separate. Add the tamarind water, salt, and brown sugar and simmer for 5 minutes, stirring occasionally. Store in bottles in the refrigerator for up to a week.

Yield: About 2 cups

Heat Scale:  to 

Sambal Badjak (Pirate's Chile and Nut Relish)

Badjak is one of the Indonesian sambals most commonly served and is usually made with candlenuts, which are hard to find in North America. We recommend substituting macadamia nuts or cashews. Serve this sambal with grilled meats.

- 7 fresh red serrano or jalapeño chiles, seeds and stems removed, chopped
- 1 tablespoon shrimp paste
- 1 medium onion, chopped
- 4 cloves garlic, chopped
- 1/2 cup chopped macadamia nuts
- Salt to taste
- 1 tablespoon brown sugar
- 1/2 cup water
- 1/2 cup coconut milk
- 3 tablespoons vegetable oil

Combine the chiles, shrimp paste, onion, garlic, and nuts in a food processor and puree to a coarse paste. Transfer to a bowl and add the salt, brown sugar, water, and coconut milk. Mix well.

Heat the oil in a skillet and add the chile mixture to it. Sauté the mixture for 20 minutes, stirring constantly.

Yield: About 2 cups

Heat Scale: 

Sambal Matah (Hot Shallot and Lemongrass Sambal)

Here is a Balinese sambal that features lemongrass and the "bird's eye" chiles, those tiny but incredibly fiery pods that are known as chiltepins in Mexico and the United States. It can be served on the side to add heat to any Asian dish, particularly those with rice, fish, or chicken.

- 10 shallots, peeled and diced
- 4 cloves garlic, peeled and minced
- 10 fresh chiltepin, piquin, or Thai chiles, stems removed, minced with the seeds, or substitute 5 fresh red serranos
- 4 kaffir lime leaves, minced as finely as possible (available in Asian markets)
- 1 teaspoon shrimp paste
- 4 2-inch stalks lemongrass, minced
- 1/2 teaspoon salt
- 1/4 teaspoon crushed black peppercorns
- 2 tablespoons lime juice
- 1/3 cup peanut oil

Combine all ingredients in a bowl, stir well, and allow to stand for 1 hour at room temperature to blend the flavors.

Yield: About 2 cups

Heat Scale: 

Sambal Timun (Pineapple, Cucumber, and Chile Condiment)

This typical relish from Singapore includes Malaysian fruit and Chinese dried shrimp. Serve this Oriental "salsa" with rice and curry dishes or any dish where sour, sweet, and hot flavors are desired.

- 4 fresh serrano or jalapeño chiles,
seeds and stems removed, chopped
- 1/2 cup dried shrimp
- 1/4 cup lime juice, fresh preferred
- 1/4 cup vinegar
- 3 teaspoons sugar
- 1 cucumber, peeled and diced
- 1/2 cup diced pineapple chunks,
fresh preferred
- 4 green onions, including some of
the green, chopped
- Salt to taste

Combine the chiles, shrimp, lime juice, vinegar, and sugar in a blender and puree until smooth. Toss the remaining ingredients with the dressing and let stand for 2 to 3 hours to blend the flavors before serving.

Yield: About 2 cups

Heat Scale: 🌶️ 🌶️



Sambal Kelapa (Spicy Coconut Relish)

As with most sambals, this one is served on the side with a typical Indonesian meal to add even more heat to already spiced dishes. This sambal is drier than most.

1 cup grated fresh coconut
1/2 cup crushed red serrano or jalapeño chiles, stems removed, with seeds
1 tablespoon shrimp paste
1 medium onion, minced
2 teaspoons sugar
3 cloves garlic, minced
Salt to taste

Combine all ingredients in a wok and stir-fry, stirring constantly, for about 20 minutes, or until the mixture is brown and dry.

Yield: 2 cups

Heat Scale: 

Sambal Buah Tomat (Malaysian Tomato Sambal)

This traditional sambal—even with the New World tomatoes—is served on the side with meat or rice dishes.

1/4 cup vegetable oil
3 fresh red serrano or jalapeño chiles, crushed in a mortar
1 teaspoon prepared *blacan* prawn paste (or substitute shrimp paste)
1/2 teaspoon salt
2 teaspoons sugar
4 large ripe tomatoes, diced
1 onion, sliced and deep-fried until crisp, then crushed

Heat the oil in a wok and add the chiles, prawn paste, salt, and sugar, and sauté over medium heat for about 5 minutes, stirring well. Add the tomatoes and stir-fry on high heat for 1 minute. Add the crushed onions and stir-fry for a minute more. Remove from the heat and serve cool.

Yield: 2 cups

Heat Scale: 

Katjang Saos (Indonesian Peanut-Chile Sauce)

Hot and spicy peanut sauce is a standard condiment in Indonesia. This sauce is used not only with sates, but also as a basis for unusual curries and as a dipping sauce. It is traditionally prepared by pounding peanuts into a paste before using. We have simplified the recipe by substituting crunchy peanut butter.

- 1 tablespoon peanut oil
- 4 green onions, white part only, chopped
- 4 cloves garlic, minced
- 1 teaspoon peeled and minced fresh ginger
- 1 3-inch stalk lemongrass, minced
- 1 1/2 cups chicken stock
- 3 tablespoons crushed red chile, such as santaka (hot) or New Mexican (mild), or substitute Sambalan (p. 157)
- 1 tablespoon soy sauce
- 2 teaspoons dark brown sugar
- 1/4 teaspoon ground cumin
- 1 tablespoon lime juice
- 1 teaspoon prepared blacan prawn paste
- 1 teaspoon tamarind paste
- 2 cups crunchy peanut butter
- Salt to taste

Heat oil, add the onions, garlic, ginger, and lemongrass and sauté for 3 to 4 minutes until the onions are soft and transparent but not browned.

Add the chicken stock and bring to a boil. Reduce the heat and stir in the remaining ingredients. Simmer the sauce, uncovered, for 10 to 15 minutes until thickened.

Yield: 2 1/2 cups

Heat Scale: Varies



Gado Gado (Spicy Peanut Sauce)

This sauce is served over grilled meats such as sates or as a sauce for cooked vegetables. You can tone down the spiciness by decreasing the Sambalan but why bother?

- 1 tablespoon peanut oil
- 1 cup sliced onions
- 1 tablespoon minced garlic
- 1/4 cup crunchy peanut butter
- 1/4 teaspoon shrimp paste
- 1 teaspoon tamarind paste, dissolved in 2 tablespoons boiling water
- 1/4 cup lime juice
- 2 tablespoons Sambalan (p. 155)
- 2 tablespoons prepared nam pla fish sauce
- 1 tablespoon soy sauce

Heat the oil in a skillet over medium-high heat. Add the onions and garlic and stir-fry until onions are golden, about five minutes.

Add the peanut butter, shrimp paste, tamarind paste, and lime juice. Bring mixture to a boil, stirring constantly to blend well and immediately remove from heat.

Add the Sambalan, fish sauce, and soy sauce. Stir well.

Yield: 1 cup

Heat Scale: 

Petjili Nanas (Sweet-Hot Indonesian Pineapple Relish)

Sweet relishes are called petjili in Indonesia, but the word "sweet" doesn't exclude chiles—it incorporates them. This relish is perfect to serve as an accompaniment to curries.

- 1 tablespoon vegetable oil
- 1 small onion, chopped
- 3 red serrano or jalapeño chiles, seeds and stems removed, chopped
- 1 whole pineapple, peeled and chopped
- 1 teaspoon ground cinnamon
- 2 tablespoons brown sugar
- Salt to taste

Heat the oil in a wok and stir-fry the onion and chiles for 2 minutes, stirring constantly. Add the remaining ingredients and stir-fry for 10 minutes.

Yield: 6 servings

Heat Scale: 

Variation: Replace the pineapple with 2 cups of chopped mangoes; then it is called *petjili mangaa*.

Chinese Chile Oil

Use this fired-up oil to replace vegetable oils such as corn oil in dressings or to use when frying any foods. It can also be used as a base for dipping sauces. Since capsaicin mixes with oil (it does not mix with water), the heat of the chiles is really intensified.

1 cup small dried red chiles, such as Thai or santaka, stems removed
1 cup peanut oil
Freshly ground black pepper (optional)

Combine all ingredients in a small saucepan and heat until the oil begins to boil. Cook for 5 minutes, taking care that the chiles do not burn. Remove from the heat, allow to stand for about 4 hours. Then strain the peppers and store the oil in a bottle in a dark place.

Yield: 1 cup

Heat Scale: 

Lot Mein See (Hot Sichuan Bean Sauce)

This sauce is from Deborah Berlin, who remarked in *Chile Pepper*: "This enticing hot and pungent sauce fires up stir-fry dishes and gives a gourmet twist to old and new recipes." Use it as a dip for tempura vegetables or egg rolls.

1 15 1/4-ounce can red beans
1/2 cup water
1/2 teaspoon cornstarch
1/4 teaspoon white vinegar
1 tablespoon vegetable oil
6 fresh or dried small, hot red chiles, such as piquin or santaka, seeds and stems removed, minced
1 clove garlic, minced
1/8 teaspoon salt

Drain the beans and puree them in a blender. Reserve.

Mix together 1 tablespoon of the water with the cornstarch and vinegar and reserve.

In a saucepan, heat the oil, add the chiles and garlic and sauté until the garlic is browned. Add the pureed beans, salt, and the remaining water and stir well. Simmer, covered, for 20 minutes. Uncover and simmer an additional 20 minutes to thicken.

Lasts 2 to 3 weeks in the refrigerator.

Yield: 2 cups

Heat Scale: 

Chinese Chile and Garlic Sauce

From Pat Chapman comes this “archetypal chile sauce” that every Chinese restaurant produces on demand. “Most don’t actually make it,” he says, because “time is too pressing, and there are many proprietary makes available.” This recipe makes enough to bottle and Pat says that it can be kept indefinitely in the refrigerator.

1 pound fresh red chiles, such as jalapeños or serranos, seeds and stems removed, halved lengthwise
1 cup Chinese white rice vinegar
1 teaspoon salt
1 tablespoon garlic powder
2 teaspoons sugar
2 teaspoons cornstarch
Water as needed

In a jar or large bowl, marinate the chiles overnight in the vinegar and salt.

The following day, place the chile mixture in a food processor and pulse to a fine puree.

Add the garlic powder, sugar, cornstarch, and enough water for a pourable consistency. Pulse briefly to mix.

Pour the sauce into bottles and refrigerate.

Yield: About 3 cups

Heat Scale: 

Note: This recipe requires advance preparation.

Sichuan Chile Sauce

Here is a classic chile sauce from one of the hottest regions—foodwise—in China.

2 tablespoons vegetable oil
4 cloves garlic, peeled and finely chopped
1 1-inch piece fresh ginger, peeled and finely chopped
1 small onion, peeled and finely chopped
6 fresh red chiles, such as jalapeños, seeds and stems removed, finely chopped
1/4 cup Chinese red rice vinegar
1 tablespoon sugar
2 tablespoons ketchup
2 tablespoons Chinese yellow rice wine
2 teaspoons salt
Water as needed

Heat the oil in a wok or frying pan, add the garlic and ginger and stir-fry for 30 seconds. Add the onion and stir-fry for another minute.

Add the chiles and the vinegar and simmer for 10 minutes, adding water if mixture gets too dry.

Add the remaining ingredients and simmer for 5 more minutes.

Remove from the heat and allow to cool. Transfer the mixture to a food processor or blender and process to a fine puree, adding water as necessary to achieve the desired consistency.

Place the sauce in bottles and refrigerate.

Yield: About 1 1/4 cups

Heat Scale: 

Yang Yeum Kanjang (Spicy Sesame-Soy Dipping Sauce)

Perfect for dipping potstickers, this Korean sauce is redolent not only with chile, but with the aroma and flavor of sesame as well. It can also be used to top stir-fry dishes.

- 1/2 teaspoon sesame oil
- 1/2 cup soy sauce
- 1/2 teaspoon toasted sesame seeds, crushed
- 1 green onion, white part only, thinly sliced
- 1 teaspoon *gochu garu*, Korean chile paste, or substitute hot red chile powder
- 1/2 teaspoon sugar
- 1/8 teaspoon white pepper

Combine all ingredients in a jar and shake thoroughly. Store in the refrigerator, where it will last for weeks.

Yield: About 1/2 cup

Heat Scale: 

Kim Chee

Here is a classic Korean condiment that usually takes months to make because it is fermented in clay pots. Ours takes only four or five days. Serve kim chee as an accompaniment to any stir-fried Asian dishes and to grilled or broiled meats.

- 1 head Chinese cabbage, coarsely chopped
- 1 tablespoon salt
- 5 green or fresh red New Mexican chiles, roasted and peeled, seeds and stems removed, finely chopped
- 2 tablespoons grated fresh ginger
- 6 green onions, including the greens, chopped
- 1 clove garlic, minced
- Water

In a large mixing bowl, sprinkle the cabbage with salt, cover, and let stand for 1 hour. Rinse well with cold water and drain. Return the cabbage to the bowl.

Add the remaining ingredients, stir well, and cover with water. Allow the mixture to pickle in the refrigerator for 3 or 4 days.

To serve, drain off the water and warm to room temperature.

Yield: About 4 cups

Heat Scale: 

Note: This recipe requires advance preparation.

Finadene

This sauce from Guam was collected by Janet Go, who wrote about it in Chile Pepper magazine: "Originally, finadene was made by grating the meat from three or four coconuts, adding a little water, and squeezing the meat through a piece of cheesecloth to produce a thick coconut milk. The milk was boiled, ten finely crumbled hot chiles were added and, when the milk curdled, it was beaten, poured into containers, and refrigerated. This produced a thick, red-hot gravy called finadene. This is today's simpler, less fiery finadene." Serve the sauce over grilled meats and seafood.

1 medium onion, sliced
1/2 cup soy sauce
4 to 6 fresh red chiles such as jalapeños or serranos, seeds and stems removed, minced
1/2 cup (about) vinegar or lemon juice

Combine the onion, soy sauce, and chiles. Stir in the vinegar a little at a time, according to taste.

The sauce can be stored, refrigerated, in a covered jar indefinitely.

Yield: 1 cup

Heat Scale: 🍶🍶🍶 to 🍶🍶🍶🍶



CHAPTER SIX



United Sauces of America

Unlike a country such as Mexico, which has a national cuisine based on hot sauces that predates recorded history, the United States has only two regions where a hot sauce tradition dates back more than a century: the American Southwest and southern Louisiana. After these two hotbeds comes Texas, with its versions of Mexican sauces and its own hot barbecue sauce tradition. Because of immigration from other countries and the American penchant for putting things in bottles, the rest of the story of hot sauces in the United States is mostly a history of manufacturing. However, there are a few tales emanating from the hot sauce havens that predate the advent of commercial preparations.

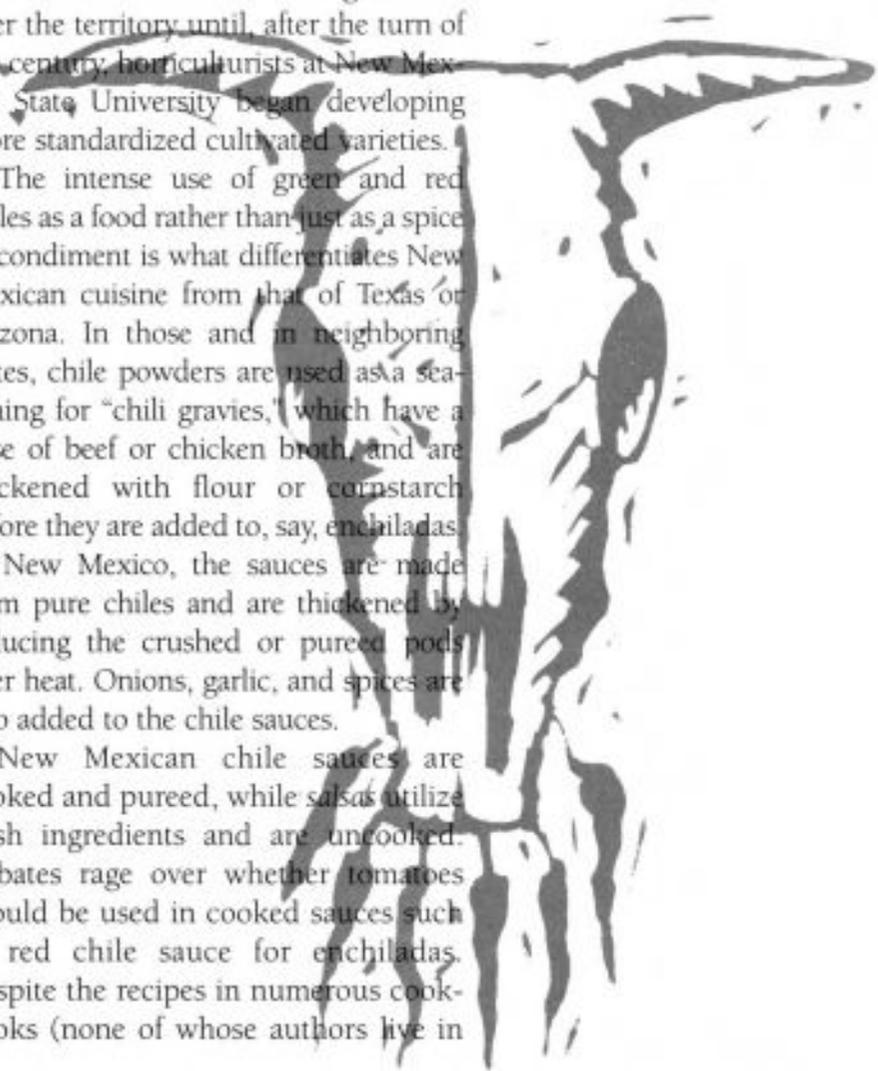
Red or Green? Creole or Cajun?

New Mexican cuisine is certainly one of the most ancient native cuisines in the country. It is a result of Native American chiles having been combined with European-introduced foods such as wheat and beef. Chiles were probably brought up from Mexico by early Spaniards who founded the colony of Santa Fe in the early 1600s, and the sauces that evolved were versions of chile sauces from Mexico that featured

other varieties of chiles, such as anchos, pasillas, and jalapeños. In New Mexico, over a period of hundreds of years, a unique variety of chile was developed. Called variously "long green" and Anaheim (in California), a number of New Mexican varieties were grown all over the territory until, after the turn of the century, horticulturists at New Mexico State University began developing more standardized cultivated varieties.

The intense use of green and red chiles as a food rather than just as a spice or condiment is what differentiates New Mexican cuisine from that of Texas or Arizona. In those and in neighboring states, chile powders are used as a seasoning for "chili gravies," which have a base of beef or chicken broth, and are thickened with flour or cornstarch before they are added to, say, enchiladas. In New Mexico, the sauces are made from pure chiles and are thickened by reducing the crushed or pureed pods over heat. Onions, garlic, and spices are also added to the chile sauces.

New Mexican chile sauces are cooked and pureed, while salsas utilize fresh ingredients and are uncooked. Debates rage over whether tomatoes should be used in cooked sauces such as red chile sauce for enchiladas. Despite the recipes in numerous cookbooks (none of whose authors live in



HOT SAUCE NAMES ON MALE BONDING

THEMES

- Wimpy, Wimpy,
Wimpy
- Redneck Hot Sauce
- Salsa de Macho
- "N4W" Not for Wimps

New Mexico), traditional cooked red sauces do not contain tomatoes while uncooked salsas regularly include them. Cooked green sauces sometimes contain tomatoes, depending on the cook.

We have three hot sauce recipes from New Mexico that are the most commonly served in the state. New Mexican Classic Red

Chile Sauce is the sauce that is served with enchiladas of all kinds, with *carne adovada*, over tamales and shredded meat or bean burritos. New Mexican Classic Green Chile Sauce is served in a similar manner, and is particularly favored over stuffed green chiles, or *chiles rellenos*. When both green and red sauces are combined over an entrée, say enchiladas, the term "Christmas" is used to denote the mixture. The Salsa with Six Names is the most commonly served salsa, and is a variation of the typical Mexican *pico de gallo* salsa. This blend of hot chiles and fresh garden vegetables is known both north and south of the border as *salsa fria*, *pico de*

gallo, *salsa cruda*, *salsa fresca*, *salsa Mexicana*, and *salsa picante*. No matter what it's called, or what part of the Southwest it's from, the Salsa with Six Names will always triumph over bottled salsas for the dipping of *tostadas*, as a taco sauce, or a relish for roasted or grilled meats.

In neighboring Texas, the hot sauces served with Tex-Mex food take on a number of incarnations. They are often heavily laced with cumin, which imparts a "dusty" flavor. One of the most common is a mild tomatillo-based sauce called, simply, Texas Green Sauce. Our trio of Texas barbecue sauces includes Lone Star BBQ Sauce, a typical sauce that includes jalapeños as the heat source; West Texas Barbecue Sauce, with New Mexican chiles at its heart, and Chipotle BBQ Sauce, which features the smoked jalapeño. Care must be taken with the barbecue sauces containing ketchup or sugar; if applied to the meat over high heat, the sauces may burn easily. Most barbecue sauces are properly applied at the table to grilled or smoked meats. Red's Brisket Basting Sauce is such a barbecue finishing sauce from *Chile Pepper* contributor Red Caldwell, who noted: "By the way, you'll notice that there is no tomato, ketchup, or sugar in this recipe. All of these things caramelize and burn quickly, giving the meat a nasty taste."

Many of the Texas hot sauces, such as Guajillo Chile Sauce are direct descendants of sauces brought from Mexico and have been incorporated into restaurant menus or have become commercial sauces.

Louisiana has a long and proud commercial hot sauce industry, which we discuss later on in this chapter. For home cooks, three of their classic sauces are Cajun Hot Sauce, which

CRAZY CHARLEY
**CAJUN
BAR-B-CUE SAUCE**

"The Best Sauce
You Ever Tasted.
I guarantee!"

Great in meatloaf
& beans, over
omelettes and
as a dip.

ALL NATURAL
CAJUN
HOT

NET WT. 16 OZ.
(1 LB.) 450 GRAMS

replicates hot-sauce-in-a-bottle without the usual aging; Creole Sauce, which forms the basis for many classic Creole dishes; and Sauce Acadie, which has both Cajun and Creole roots.

A Brief History of U.S. Commercial Hot Sauces

By far, the largest number of hot sauces in Chuck's collection were from the United States: 1,194, or 76 percent of the entire collection. There is no doubt that this country leads the world in at least the number of brands of hot sauce produced. And although we think of the hot sauce boom as a relatively new phenomenon, hot sauces have been popular here for about two centuries.

Much of what we know about now-extinct brands of hot sauces comes from bottle collectors. There is not a great body of material on the subject of collectible hot sauce bottles, but we are indebted to Betty Zumwalt, author of

Ketchup, Pickles, Sauces: 19th Century Food in Glass, who dutifully catalogued obscure hot sauce bottles found by collectors. Many bottles in the hands of collectors were uncovered from archaeological digs and shipwrecks.

Other sources of information about early hot sauces are city directories and newspapers, which often contained advertisements for sauces. We know from these sources that the first bottled cayenne sauces appeared in Massachusetts around 1807. These were probably homemade and similar to the English sauces with the silver labels (see Chapter 4). Sometime between 1840 and 1860, J. McCollick & Company of New York City produced a Bird Pepper Sauce in a large cathedral bottle that was nearly eleven inches tall! This sauce is significant because it was probably made with the wild chiles called chiltepins or bird peppers. We also know that in 1849, England's Lea and Perrins Worcestershire Sauce was first

Hot Sauce Trademarks

Tabasco® Sauce was trademarked in 1906 by Edmund McIlhenny when it was registered as a trademark for hot pepper sauces by the U.S. Patent Office. The trademark was contested and infringed upon on a regular basis until the mark was filed under the Lanham Act of 1946. Upon receiving a grant for the name under this act, the name Tabasco® became "uncontestable" forever under the laws of the United States. Tabasco®, as applied to food products, is the exclusive property of the McIlhenny Company.

No other chile pepper name has

been permitted a trademark because the single name of a chile cannot be used exclusively any longer. However, late in 1993, Chuck Evans filed for and received (on January 17, 1995) the only other trademark for a phrase including the formal name of a chile. That was Smokey Chipotle®, used for "sauces, hot pepper sauces, and salsas," and it is the only other known trademark to contain the name of a chile. The U.S. Patent and Trademark commented on the principal register, "No claim is made to the exclusive right to use 'chipotle,' apart from the mark as shown."

And That's Enough Jalapeños to Feed the Authors for at Least a Year

Pace Foods today processes more than thirty million pounds of jalapeño peppers a year into its line of hot, medium, mild, and extra-mild picante sauces.

imported to the United States via the port of New York.

That year was important in the history of hot sauces because it marked the first recorded crop of tabasco chiles, the vital ingredient of McIlhenny Company's Tabasco Pepper Sauce. The crop was grown by a prominent Louisiana banker and legislator, Colonel Maunsell White, on his Deer Range Plantation. The *New Orleans Daily Delta* printed a letter from a visitor to White's plantation, who reported, "I must not omit to notice the Colonel's pepper patch, which is two acres in extent, all planted with a new species of red pepper, which Colonel White has introduced into this country, called tobasco red pepper. The Colonel attributes the admirable health of his hands to the free use of this pepper." Tobasco was an early misspelling of *Tabasco*, the Mexican state.

Colonel White manufactured the first hot sauce from the "Tobasco" chiles and advertised bottles of it for sale in 1859. About this time, he gave some chiles and his sauce recipe to a friend, Edmund McIlhenny, who promptly planted the seeds on his plantation on Avery Island. McIlhenny's horticultural enterprise was interrupted by the Civil War and invading Union troops from

captured New Orleans. In 1863, McIlhenny and his family abandoned their Avery Island plantation to take refuge in San Antonio, Texas.

When the McIlhenny family returned to Avery Island in 1865, they found their plantation destroyed and their sugar cane fields in ruin. However, a few volunteer chile plants still survived, providing ample seeds for McIlhenny to rebuild his pepper patch. Gradually, his yield of pods increased enough for him to experiment with his sauce recipe, in which mashed chiles were strained, and the resulting juice was mixed with vinegar and salt and aged in fifty-gallon white oak barrels. In 1868, McIlhenny packaged his aged sauce in 350 used cologne bottles and sent them as samples to likely wholesalers. The sauce was so popular that orders poured in for thousands of bottles priced at one dollar each, wholesale, which was quite a bit of money in those days.

In 1870, McIlhenny obtained a patent on his Tabasco Brand (as it was now called) hot pepper sauce and by 1872 had opened an office in London to handle the European market. The increasing demand for Tabasco sauce caused changes in the packaging of the product as the corked bottles sealed with green wax were replaced by bottles with metal tops.

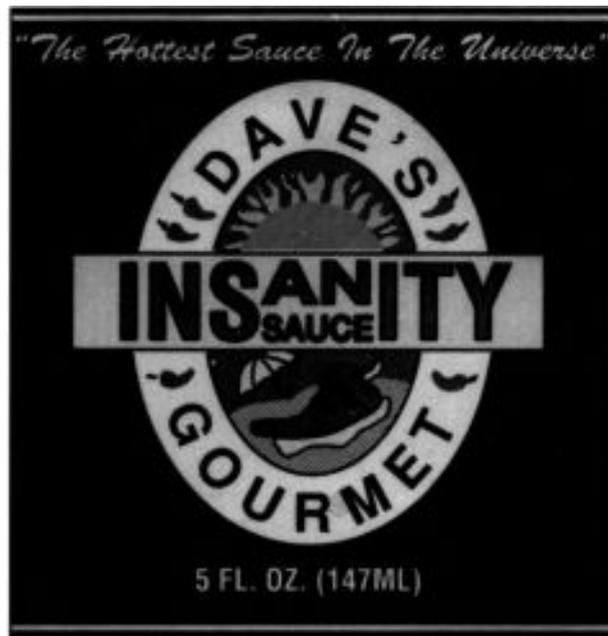
Around this time, a cookbook titled *Mrs. Hill's New Cookbook*, by Annabella Hill of Georgia, contained an interesting recipe for barbecue sauce that contained butter, mustard, vinegar, black pepper, and red pepper—almost certainly cayenne. So it is evident that there was a general tradition of the home cooking of hot sauces in the South. Mrs. Hill also included a recipe for a curry sauce using prepared curry powder.

From an excavated wreck of the good ship *Bertrand*, dated 1874, we know that Western Spice Mills of St. Louis was making hot sauce around that time because 173 of their bottles were uncovered. The same year (some say 1875), Eugene R. Durkee of Brooklyn, New York, applied for a patent on a hexagonally shaped "Chilli Sauce" bottle, but although the patent application survives, no actual bottle has ever been found. E.R. Durkee & Company became a rather large spice and condiment company; the brand name exists to this day. About that time, W.K.

Lewis & Co. in Boston was producing a pepper sauce in a square cathedral-shaped bottle.

In 1877, Willam H. Railton, a Chicago businessman who owned the Chicago Preserving Works, began using a maltese cross-shaped label for table sauces "prepared from a Mexican formula." He applied for a trademark in 1883, and by 1884 he was buying large ads for his Chili Colorow Sauce. Interestingly enough, although it was a "chili" sauce, the advertising copy claimed: "It is expressly suitable for family dining, possessing a fine, rich body of exquisite flavor and has neither the fiery nor nauseous taste which characterizes most sauces." With a typical nineteenth-century patent medicine pitch, the copy went on to claim: "It relieves indigestion and cures dyspepsia. Physicians recommend it highly."

During the 1880s and '90s, several hot sauces sprang up, including C&D Peppersauce, manufactured by Chace and Duncan in New York City in 1883, but we have nothing left but the bottle. Sometime around 1900, the Bergman and Company Pioneer Pickle Factory in



Sacramento, California, began selling Bergman's Diablo Pepper Sauce in five-inch-tall bottles with narrow necks that resembled the typical hot sauce bottle of today.

In 1893, it is said that Popie Devillier developed his legendary hot sauce Hotter 'n Hell. Born in southern Louisiana in the "Bayou Country," Arthur "Popie" Devillier left home at the ripe old age of thirteen, settling into work as a lumberjack in one of the area logging camps. According to his late great-grandson, Kent Cashio, Popie Devillier ("Popie" was a name usually given to a Cajun grandfather by his grandson), became a cook for a lumber camp, and was taught the ropes by a French cook and a Choctaw Indian assistant.

Relying on his Choctaw/Cajun influence he created the sauce blending eight spices, including cloves, which many of the workers placed in their mouth after a meal to ease the burn and soothe the tongue. He then slow-cooked the sauce to yield a spicy-hot, yet full-flavored hot sauce. The sauce is not only a hot sauce, but a marinade

and an injector for meat and wild game as well.

Hotter 'n Hell was passed down the family tree for more than ninety years until 1992, when Mr. Cashio, seeing the potential in the market for a recipe that had endeared itself to the lumberjacks and families of the former French-owned Louisiana Territory, introduced the product to the public as Popie's Hotter 'n Hell Sauce. Tragically, Kent Cashio became terminally ill and in May 1994, sold Popie's to Cafe Companies, Inc. An instant hit, Cafe Louisiane Hotter 'n Hell Sauce, now made in Baton Rouge, carries the legend of Popie to the future generations of customers at the Cafe Louisiane Cajun Seafood and Oyster Bar, as well as throughout the Bayou Country and beyond. The Cafe Companies has set up a royalty for Mr. Cashio's children—another true legacy of Popie Devillier.

From hot sauce bottle collectors we know that Koonyik Chilies Sauce appeared along the West Coast of the United States around 1900. About the same time, a Detroit company, Horton-Cato, manufactured Royal Pepper Sauce in a bottle with a bulbous bottom. And sometime shortly after 1889, Heinz produced Heinz's Tabasco Pepper Sauce in an elegant bottle; but

alas, even Heinz couldn't compete with the "real" Tabasco sauce.

After the death of Edmund McIlhenny in 1890, the family business was turned over to his son John, who immediately inherited trouble in the form of a crop failure. John attempted to locate tabasco chiles in Mexico but could not find any to meet his specifications. Fortunately, his father had stored sufficient reserves of pepper mash, so the family business weathered the crisis. However, that experience taught the family not to depend solely upon tabasco chiles grown in Louisiana. Today, tabascos are grown under contract in Honduras, Colombia, and other Central and South American countries, and the mash is imported to the United States in barrels.

John McIlhenny was quite a promoter and traveled all over the country publicizing his family's sauce. "I had bill posters prepared," he once said, "and had large wooden signs in the fields near the cities. I had an opera troupe playing a light opera. At different times I had certain cities canvassed by drummers, in a house-to-house canvass. I had exhibits in food expositions, with demonstrators attached. I gave away many thousands of circulars and folders, and miniature bottles of Tabasco pepper sauce."

Let's Drink a Toast to the Whole Concept

Legend holds that in Clovis, New Mexico, the locals frequented an establishment named Mac's Bar, where Mac had created a non-spoiling barbecue sauce. His secret recipe was packed in recycled whiskey bottles, from pints to gallons, that proudly sat atop the front bar. Started as a hobby, Mac's

Barbecue Sauce came in a hot version made with red chile. Although the bar is gone, Mac's daughter and grandchildren are making the local legend in recycled whiskey bottles, collected from various bars in New Mexico. Available today, the unique packaging approach will keep a different type of shot pouring from those bottles.

In 1898, another Louisiana entrepreneur (and former McIlhenny employee) named B. F. Trappey began growing tabasco chiles from Avery Island seed. He founded the company B. F. Trappey and Sons and began producing his own sauce, which was also called "Tabasco." The McIlhenny family eventually responded to this challenge and a decades-long feud by receiving a trademark for their Tabasco brand in 1906.

The trademark did not deter other companies from using the name Tabasco in their products. In 1911, the Joseph Campbell Company began selling Campbell's Tabasco Ketchup and described it as "the appetizing piquancy of Tabasco Sauce in milder form."

Obviously noticing the success of McIlhenny's Tabasco Pepper Sauce, other companies sprang up all over the country. In 1910, Edmond Bulliard of St. Marinville originated a South Louisiana hot sauce called Evangeline. It was named after the character in the epic poem of the Acadians, "Evangeline," by Henry Wadsworth Longfellow. Evangeline Hot Sauce was made with cayenne peppers, which reputedly had African origins. Bulliard promoted his hot sauce by driving his Evangeline car

across the country—it had tires painted with the name of the hot sauce. Today, Cajun Chef Foods, owned by the Bulliard family, still produces Evangeline Hot Sauce.

In 1916 Charles Erath of New Orleans began manufacturing Extract of Louisiana Pepper, Red Hot Creole Peppersauce in bottles nearly eight inches tall. A year later, La Victoria Foods began the manufacturing Salsa Brava in Los Angeles, California. In Louisiana in 1923, Baumer Foods began manufacturing of Crystal Hot Sauce and in 1928 Bruce Foods started making Original Louisiana Hot Sauce—two brands that are still in existence today.

The Louisiana hot sauce boom continued when, in 1929, Trappey's expanded to two plants, one in Lafayette and one in New Iberia. The same year, the McIlhenny family won a trademark infringement suit against the Trappeys. From that time on, only the McIlhenny sauce could be called "Tabasco," and competitors were reduced to merely including tabasco chiles in their list of ingredients. The two companies had competed with identically named sauces for thirty-one years.

Undoubtedly because of the Wall Street collapse and the Great Depression, our research for this book uncovered no hot sauce start-ups until the start of World War II. In 1941, Henry Tanklage formed La Victoria Sales Company to market a new La Victoria salsa line. He introduced red taco sauce, green taco sauce, and enchilada sauce—the first of their kind in the United States. He took over the entire La Victoria operation in 1946,

HOT SAUCE NAMES ON THEMES OF NATURAL DISASTERS

- Heat Wave Hot Sauce
- Cyclone
- President's Choice
"Volcano" Hot Sauce



Hot Revenge

In the early days of Southern pepper lore, the Tabasco war raged across southern Louisiana and eventually found its way to the United States Supreme Court. The McIlhenny Company which began producing its famous Tabasco sauce in Avery Island, Louisiana, in 1868, spent the next fifty years defending its sole right to the name "Tabasco®" in court, and the losers took it hard. The former president of archrival Trappey's Pepper Sauce, a large, muscular man given to grudges, habitually screwed the cap on every bottle of McIlhenny's sauce super-tight whenever he encountered one in a restaurant. Frustrated, diners would invariably reach for the only other option: Trappey's."

—Doug Cress

which today has ten different hot sauces covering the entire salsa spectrum, including Green Chili Salsa and Red Salsa Jalapeña.

In Texas, salsa manufacturing began in 1947. David and Margaret Pace operated a small food-packing operation in the back of their liquor store in San Antonio. They were manufacturing syrups, salad dressings, and jellies and sold their products door-to-door. David, by trial and error, began to make picante sauce and test it on his friends. When it was introduced commercially, it was so popular that the Paces were forced to drop all other products and concentrate on the picante sauce. But the salsa business was not easy.

"In '47 my sauce bottles exploded all over the grocery shelves because I

couldn't get the darned formula right," said David Pace in 1992. "In the '70s, the business exploded when the hippies came along. No question but this health stuff made the whole category explode, and it just tickles me to see these people take the ball and run with it."

During the forties and fifties, hot sauces were sold exclusively in small grocery stores, and manufacturers were always searching for new products. In 1955, La Preferida began manufacturing a line of salsas. The same year, incidentally, the first McDonald's opened.

The 1960s saw the rise of ready-to-eat products such as TV dinners, supermarkets gaining ground over the small neighborhood grocery stores, and the increasing fascination with all things "gourmet." *Gourmet* magazine, which had launched in 1941, and *Bon Appétit*, launched in 1955, became the arbiters of American food tastes. But where could one find the exotic ingredients for many of the recipes that appeared in those magazines? Cheese shops were the only incarnation of what would later become gourmet shops, and they were rare. "In California," wrote food historian Evan Jones, "cooks who bought esoteric ingredients did so mostly through mail orders. Stores making and selling fresh pasta were unheard of."

A wave of food change swept the country in the 1970s. Sometimes called the "whole foods movement," the trend emphasized cooking with fresh, unadulterated ingredients. Vegetarianism increased in popularity, health food stores sprang up all over, and a new concept in selling food was initiated—the gourmet retail shop, which specialized in selling exotic, imported foods and products from smaller manufacturers that were not available in the large

supermarkets. The stage was set for yet another boom in hot sauces, and this one was led by the smaller manufacturers.

In 1975, Patti Swidler of Tucson, Arizona launched Desert Rose Salsa, a line that was specifically designed to be sold in the specialty food shops. When her business took off, the reporters came calling and Patti told them bluntly, "People are making salsa that is no longer salsa. I still find people gravitate toward authentic flavors."

Four years later, in Austin, Texas, Dan Jardine began production of Jardine's commercial salsa, perhaps starting Austin's reputation (disputed by San Antonio) as the hot sauce capital of America. "Austin is a unique place in the United States," he said. "There seems to be a lot more salsa companies trying to start here." A count by *Austin American-Statesman* food editor Kitty Crider in 1993 totaled forty-eight Austin-made salsas.

Another Texas company, the El Paso Chile Company, was started in 1980 by W. Park Kerr and Norma Kerr. "When my mother and I started the El Paso Chile Company," Park said, "adding cilantro to a basic salsa was considered innovative. Three years later, we came out with cactus salsa—which has two kinds of green chiles and diced prickly pear cactus—and everyone thought that was weird. Now everyone has knocked it off."

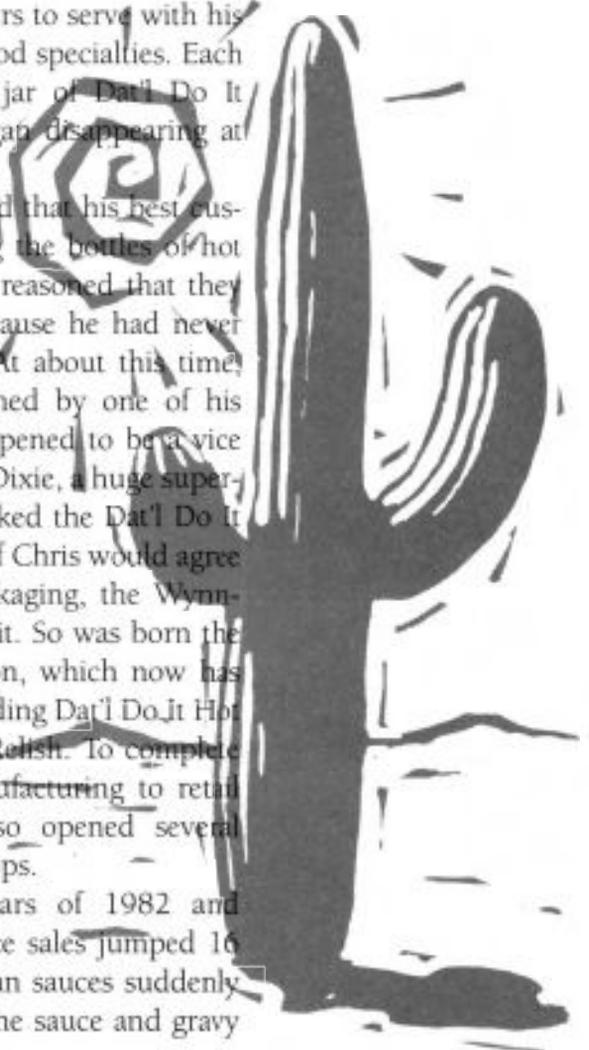
New salsas and hot sauces began springing up all over the country and some manufacturers went for both the gourmet and supermarket customers. Datil peppers and homemade sauces with them have existed for centuries in



St. Augustine, Florida. We have a recipe for one of them, Bottled Hell. In 1981, Chris Way opened Barnacle Bill's, a fresh seafood restaurant in St. Augustine, and he soon made a hot sauce with the datil peppers to serve with his fish and other seafood specialties. Each table had its own jar of Dat'l Do It sauce, but they began disappearing at an alarming rate.

Way soon realized that his best customers were *stealing* the bottles of hot sauce. But then he reasoned that they *had* to steal it—because he had never offered it for sale! At about this time, Chris was approached by one of his customers who happened to be a vice president of Wynn-Dixie, a huge supermarket chain. He liked the Dat'l Do It sauce, he said, and if Chris would agree to upgrade his packaging, the Wynn-Dixies would carry it. So was born the Dat'l Do It operation, which now has nine products including Dat'l Do It Hot Sauce and Hellish Relish. To complete his field from manufacturing to retail cycle, Way has also opened several retail Dat'l Do It shops.

Between the years of 1982 and 1987, Mexican sauce sales jumped 16 percent, and Mexican sauces suddenly were at the top of the sauce and gravy



Baltimore Gets Sauced

The festivities will be kicked off by a procession of a *bocca cada* led by Mambo Combo and devotees bearing the sculpted likeness of Our Lady of the Hot Sauce, aka the Chili Goddess. We shall carry this holy icon from Viva House on Mount Street through historic Union Square to her grotto in Mencken's Cultured Pearl Cafe. The festivities will contin-

ue with music in the streets, dancing, hot, and free-flowing cold drinks. At four o'clock the celebrity judges will pick their favorite commercial and noncommercial hot sauces."

—Description of the Second Annual Hot Sauce Tasting Festival, Baltimore, Maryland, 1992. Sponsored by the Cultured Pearl Restaurant and Flamingo Flats.

category. In 1983, Panola Pepper Company in Lake Providence, Louisiana, began with 2,000 gallons of sauce made by Bubber Brown from his mother's recipe. That year, Frank's Red Hot® Cayenne Pepper Sauce was introduced by Durkee-French in an advertising blitz; Red Hot® would eventually challenge Tabasco® for U.S. market share. And to prove just how far afield salsa manufacturing had gone, in 1986 Miguel's Stowe Away in Vermont launched a salsa line.

Also in 1986, Jeff Campbell of Stonewall, Texas began growing habanero chiles and using them in a powerful hot sauce he called Salsa del Diablo. Thus he became one of the first United States manufacturers of a habanero hot sauce. At first Jeff marketed the sauce only from his roadside stand in Stonewall, but the product sold so well that he soon formed the Stonewall Chili Pepper Company and expanded with a full line of hot sauce products.

In April 1986, Sauces & Salsas, Ltd., began manufacturing the Montezuma® brand of hot pepper

sauces and salsas in Columbus, Ohio. The company was founded by coauthor Chuck and over the years established the most diverse line of chile pepper sauces in the world, including the nation's number one brown sauce, Smokey Chipotle®.

In 1987, Pace was peeved at Pet over picante packaging. The largest salsa producer, Pace Foods of San Antonio, sued its biggest competitor, Pet Food's Old El Paso. Pace claimed Pet had imitated its label, the shape of the bottle, and even its slogan. Pace's slogan was "Pick Up the Pace," while Pet's Old El Paso slogan was



"Pick of the Picantes."

Pace should have been even more upset at Rosarita's Salsa—their slogan was: "Enjoy a change of pace." Pace and Pet settled out of court in January 1988, after Old El Paso agreed to change the bottle and label. Pace also launched its famous national television campaign against its rival, where the cowboys mock the "made in New York City" attributes of an imaginary rival sauce. The campaign caused Pace to gain major market shares in the Midwest; coauthor Chuck reports that Pace Picante Sauce hurt his Montezuma® sauces and became number one in the Ohio market.

In 1987, Pace saw a major rival enter the fray as George A. Hormel & Co. licensed the restaurant's name and introduced Chi-Chi's brand; it would eventually capture a large share of the market. The same year, Robert Spiegel, coauthor Dave, and Nancy Gerlach founded *Chile Pepper* magazine, which would become the major national publication to feature hot sauces, their recipes, and advertisements for many manufacturers, large and small.

The following year, Lisa Lammé opened Le Saucier in Boston; it is believed to be the first retail shop devoted to sauces and specializing in hot sauces. Macayo Foods of Phoenix introduced a line of taco sauces in plastic pourable bottles that year, and the first National Fiery Foods Show was held in El Paso. That show, which started with a mere thirty exhibitors, including coauthor Chuck's Sauces & Salsas, Ltd., would expand to 200 exhibitors in 1995, showcasing hundreds and hundreds of brands of sauces and salsas along the way.



Thirty-five sauce manufacturers in Louisiana were producing about a hundred different brands of hot sauce in 1989, and the same year the first two U.S. chipotle sauces were launched by U.S. manufacturers. Coauthor Chuck began selling Montezuma® Smokey Chipotle®, and San Angel Autentica Salsa Chipotle was produced by San Angel Mexican Foods in Stowe, Vermont; Don Peet and Manelick de la Parra were the founders. Over in Cambridge, Massachusetts, Chris Schlesinger of the East Coast Grill began manufacturing his Inner Beauty hot sauce, which resembled a Barbadian or Trinidadian sauce. He made it specifically for chileheads, he said. "That's the kind of person who likes roller coasters, fast cars, and stays up late looking for excitement in his life. It's benign masochism...they experience danger without actually having it."

Between 1985 and 1990, Mexican sauce sales showed an increase of 79 percent; between 1988 and 1992, the percentage of American households buying salsa increased from 16 percent to 36 percent. And despite the claims of Austin, the real Mexican sauce capital of the U.S. is Los Angeles, which gobbled up 3.3 million gallons of it in 1990. This appetite was due to numer-

ous *barrio* immigrants living in the east and central parts of the city.

In 1990, Pace Foods sent 2,000 bottles of their Pace Picante Sauce to U.S. troops in the Saudi Arabian desert. "Many of the soldiers complain about their bland C-rations," said President Rod Sands. The following year, the first *Austin Chronicle* Hot Sauce Contest was held at the Travis County Farmers Market. It was billed as Austin versus San Antonio. "San Antonio hot sauce is world famous," said Mike Hood of the *San Antonio Current*, "while Austin makes designer sauce for yuppies." Robb Walsh of the *Chronicle* fired back: "San Antonio sauce is like Christmas, it only comes in red and green." Austin won the competition, and the contest now has entries from all over the country (see Chapter 1).

By 1992, the top eight salsa manufacturers were Pace, Old El Paso, Frito-Lay, Chi-Chi's, La Victoria, Ortega, Herdez, and Newman's Own. Pace owned 32.3 percent of the market, according to a study by Information Resources, Inc., published in *The New York Times*. The market share figures change when different sources are consulted, but Pace is always in the lead.

Pace spent \$10 million in advertising in 1992 to maintain that lead, outspending Pet Foods's \$5 million for the Old El Paso sauce lines.

That same year fifty new salsa products were introduced in Texas alone, including new brands or additional products by established brands. By 1993, competition from the smaller salsa companies was so fierce that Pace, Old El Paso, and a total of six of the top ten brands saw Texas sales decline 3 percent from the year before. During the first seven months of 1993, according to *New Product News*, 147 new salsa products were introduced, including Heinz's Salsa Style Ketchup, and this number represents only *reported* new products.

Also in 1992, Pace Foods pulled off the unbelievable, coals-to-Newcastle coup of marketing their picante sauce in Mexico! It all happened because the company shot a Spanish-language commercial in Mexico City and brought along 350 jars of sauce as props. When the shoot was over, Robert Burke, the marketing director of Pace, left the display behind and told the grocer to keep the jars as a gift. Several weeks later, the grocer called to say that he had sold every jar and wanted more. Such a

In the Chips

The craze for salsa appears to be carrying the chips along. Sales of tortilla chips amounted to \$1.14 billion from April 1992 to April 1993, compared with just under \$2 billion for potato chips. But just as salsa gained on ketchup, tortilla chips are closing in on potato chips, having increased sales 3.4 percent in that period,

against an increase of less than .5 of 1 percent for potato chips. When using the chip as a foil for lustily flavored salsa, the simplest choices are probably the best. Newfangled flavorings do not enhance the marriage, but baking the chips instead of frying them doesn't hurt."

—Florence Fabricant

serendipitous event caused Pace to begin distribution in Mexico, which supports the theory that a maturing Mexican population (in terms of prepared foods) is creating a nontraditional market.

The big news in 1994 was the buy-out of two of the largest companies in the Fiery Foods Industry. The number one salsa manufacturer, Pace Foods, was sold to Campbell Soup Company for an astronomical \$1.1 billion. The sales figure is approximately five times Pace's 1994 estimated sales of \$220 million—an amazingly high sales multiple.

In an even larger deal, Pillsbury, a division of the giant British food and beverage company, Grand Metropolitan PLC, announced that it would purchase Pet Foods, maker of Old El Paso Mexican foods. The sale price? A cool \$2.6 billion. Terry Thompson, a spokesperson for Pillsbury, called Old El Paso "one of the crown jewels" of brand names, the market leader for all retail Mexican foods.

Together, Pace and Pet control about half the market for Mexican sauces. "The overall Mexican sauce and foods categories are growing by leaps and bounds," said Kevin G. Lowery, a Campbell spokesperson. "They are among the fastest-growing categories in the entire food business, both retail and food service."

Nelson Thall, president of the Marshall McLuhan Center for Global Communications in Toronto, has a unique explanation for the ever-increasing popularity of hot sauces and other fiery foods: electronic technology, which has spread the word about salsas, for example. "Americans are becoming more 'tribal' in their tastes," said Thall. "And tribal Third World cultures embrace spicier foods, as opposed to the traditional ketchup-like blandness preferred by Western cultures."

And That Suited Him to a Tee

"People ask me how I came across my recipe for picante sauce," said Pace Foods founder David Pace, "and I say, 'By trial and error.' But my friends will tell you that's a big lie, that the golfers at the neighborhood golf shop came up with the recipe. They were my guinea pigs."

Getting Tribal in the Good Ol' U.S.A.

We might think that because of the plethora of pepper sauces on the market, cooks have no need to make sauces and salsas at home. But interestingly enough, the desire for preparing hot sauces is on the increase among home cooks for several reasons. First, many cooks are also gardeners and they find that making salsas and sauces are perfect ways of utilizing excess chiles from the garden. Also, as home cooks in Austin have discovered, there is an annual contest to enter—all the more reason to perfect that hot sauce. Several of the winners in the amateur division of the *Austin Chronicle* Hot Sauce Contest have become commercial sauce manufacturers. Finally, some home cooks are simply not satisfied with the taste of commercial products.

The remaining recipes for American sauces reflect the wide range in flavors that we have seen in the commercial varieties. We begin with Prepared Spanish Chile Sauce, which is a turn-of-the-twentieth-century recipe from a very talented (and ahead of her time) cooking instructor from Los Angeles, Bertha Ginger. It is important to note

that New Mexican chiles had been transported to Southern California, where they were grown as "Anaheims" just a few years before Bertha published her book.

Two versions of hot pepper vinegars, Sherry Pepper Vinegar and Spicy Red Wine Vinegar can be used as a substitute for ordinary vinegar in salad dressings—or even in other hot sauces! And to prove that the hot sauce phenomenon extends to all parts of the country, we offer Chile Pepper Water from chef Alan Wong of Hawaii. As Melissa Stock wrote in her article on that state, "I was told that it is a staple in many Hawaiian homes, but there are few commercial chile water hot sauces out on the market; a person simply goes out to his backyard, picks a few peppers, and makes his own sauce."

Two green sauces follow, Green Chile Pesto Sauce from *Chile Pepper* food editor Nancy Gerlach, and Serrano-Cilantro Tomato Sauce. Both can be served over pasta, seafood, or grilled poultry. One of Dave's favorite sauces is made from the pan juices of roasted meats and a few spicy ingredients: Three-Chile Pan Sauce for Roasts.

From the contingent of chef friends who are heavily influenced by all things Caribbean, we offer three American versions of island concoctions. Hot Banana Guava Ketchup is from Chris Schlesinger of the East Coast Grill; he is also a hot sauce manufacturer with his Inner Beauty Products. Jay Solomon joins in with Papaya Mustard Sauce, which he loves to serve over "strong" seafood. Hot Banana Sauce for Grilled Fish is from Jamaica-addicted Joey Altman of San Francisco.

Another Caribbean-influenced chef is W.C. Longacre, who is known in

Next, Tabasco® Will Get the De-Icing Contract

We've heard of christening ships with champagne, but Vanguard Airlines of Kansas City has taken to inaugurating its flights from new cities by smearing various hot sauces on the noses of its jets. In Kansas City, the sauce used was KC Masterpiece, while in Dallas-Forth Worth it was Joe T. Garcia's Salsa, and in Milwaukee it was a mystery concoction called Milwaukee Stadium Secret Sauce. Why, you ask, why? "It gets attention and helps us to be a part of these communities," said Randy Smith, the marketing director of Vanguard. "It's fun and it gets people talking about us."

Albuquerque as the "Sultan of Soups." Here he turns his talents to hot sauces with Way South Salsa, which makes his restaurant customers yelp for another Red Stripe beer. Yellow Tomato Salsa with Red Habanero is an exercise in vegetable color patterns, while Roasted Poblano-Corn Salsa with Morels proves that even mushrooms have a place in salsas. Salsa Tequila from Bob Wiseman does, indeed, contain tequila—as well as cactus. And just to prove that cactus in a salsa is not a fluke, we offer Ron Romo's Chilled Cactus Salsa Fresca. This tangy, chunky salsa is nothing short of excellent.

Three fruit salsas complete our investigation of American hot sauces: Watermelon Chile Salsa, Mango Fandango Salsa, and Bites Back Double Orange Pimento Salsa. ♫

New Mexican Classic Red Chile Sauce

The New Mexican chile sauces are quite superior to the “chile gravies” used with enchiladas in other parts of the country. This basic sauce can be used in any recipe calling for a red sauce, either traditional Mexican or New Southwestern versions of beans, tacos, tamales, and enchiladas. Spices such as cumin, coriander, and Mexican oregano may be added to taste. Some versions of this sauce call for the onion and garlic to be sautéed in vegetable oil before the chiles and water are added.

10 to 12 dried whole red New Mexican chiles
1 large onion, chopped
3 cloves garlic, chopped
3 cups water or chicken stock

Place the chiles on a baking pan and place in a 250 degree oven for about 10 to 15 minutes or until the chiles smell like they are toasted, taking care not to let them burn. Remove the stems and seeds and crumble the chiles into a saucepan.

Add the remaining ingredients, bring to a boil, reduce the heat and simmer for 20 to 30 minutes.

Puree the mixture in a blender until smooth and strain if necessary. If the sauce is too thin, place it back on the stove and simmer until it is reduced to the desired consistency.

Yield: 2 to 2 1/2 cups

Heat Scale: 

New Mexican Classic Green Chile Sauce

This is also a classic New Mexican sauce, and every cook in the state has his or her own special version. The green chile, onions, and garlic are the three ingredients that remain constant. The tomatoes are not necessarily traditional in New Mexico but they make a tasty addition. The sauce can be pureed for a smoother texture if desired. It can be poured over hash-browned potatoes, or used for enchiladas, tacos, and burritos.

2 tablespoons vegetable oil
1 large onion, finely chopped
2 cloves garlic, minced
6 or 7 New Mexican green chiles, roasted, peeled, seeds and stems removed, and diced
1 large red tomato, peeled, seeded, and diced (optional)
2 tablespoons chopped cilantro
1/2 teaspoon ground cumin
1/2 teaspoon ground coriander
1 1/2 cups chicken stock
Salt to taste

Heat the oil in a saucepan, add the onion and sauté for 1 minute, then add the garlic and sauté 1 minute longer. Add the remaining ingredients and bring the mixture to a boil. Then reduce the heat to a simmer and cook, uncovered, for 30 to 40 minutes, until the mixture starts to thicken. A potato masher can be used to smooth out the sauce just a little.

Yield: 2 1/2 cups

Heat Scale: 

The Salsa with Six Names

This blend of hot chiles and fresh garden vegetables is known both north and south of the border as salsa fria, pico de gallo, salsa cruda, salsa fresca, salsa Mexicana, and salsa picante. No matter what it's called, or what part of Mexico it's from, the Salsa with Six Names will always triumph over bottled salsas for the dipping of tostadas, as a taco sauce, or a relish for roasted or grilled meats. The key to proper preparation is never to use a food processor or blender. A marvelous consistency will be achieved by taking the time to chop every ingredient finely by hand.

- 6 serrano or jalapeño chiles, seeds and stems removed, very finely chopped
- 1 large onion, very finely chopped
- 2 medium tomatoes, very finely chopped
- 2 cloves garlic, minced
- 1/4 cup finely chopped fresh cilantro
- 2 tablespoons vegetable oil
- 2 tablespoons (or less to taste) red wine vinegar or lime juice

Mix all the ingredients together in a non-metallic bowl. Let stand at room temperature for at least 1 hour before serving.

Serve with tortilla chips as a dip. This salsa is also good with tacos, burritos, and fajitas.

Yield: 2 cups

Heat Scale: 

Texas Green Sauce

When you order "green sauce" in Texas, this is what you will be served. It differs from New Mexico's green sauce in that the color is derived from tomatillos rather than from green chiles. It can be used as a dipping sauce, with enchiladas, or as a topping for grilled poultry or fish. This recipe is courtesy of our friend, Mick Vann.

- 3 pounds tomatillos
- 1 bunch green onions
- 1 small bunch cilantro
- 1 tablespoon garlic in oil
- 2 teaspoons sugar
- 2 teaspoons lime juice
- 1 tablespoon chicken base dissolved in 2 tablespoons water
- 6 serrano chiles, stems removed

Roast the tomatillos in a roasting pan under the broiler until they are brown and very soft. Turn them over with a pair of tongs and repeat the process. Combine the roasted tomatillos, including all their liquid, with the remaining ingredients in a food processor and puree.

Simmer this mixture for 10 minutes before serving or incorporating into another recipe.

Yield: 4 cups

Heat Scale: 

Lone Star BBQ Sauce

This Texas-style barbecue sauce makes a tasty marinade and finishing sauce for barbecued or grilled meats and poultry.

- 1 1/2 cups ketchup
- 3 tablespoons chili powder
- 1 1/2 tablespoons vegetable oil
- 1 tablespoon Worcestershire sauce
- 1/2 cup sugar
- 1/4 cup lemon juice
- 2 cloves garlic, finely chopped
- 3 medium onions, finely chopped
- 1 cup tomato paste
- 1 1/2 cups Lone Star Beer (any lager will do)
- 3 jalapeño chiles, seeds and stems removed, finely chopped

In a large saucepan, bring all the ingredients to a boil. Reduce the heat and cover the pan. Let the mixture simmer for 1 hour, stirring occasionally.

Yield: 4 to 5 cups

Heat Scale: 

West Texas Barbecue Sauce

Until recently, New Mexican chiles were rarely used in Texas cooking. But as the popularity of chili cookoffs increased, cooks began experimenting with chiles other than just piquins and jalapeños, particularly in West Texas. Here is one result of this broadening of the chile pepper experience.

- 4 dried red New Mexican chiles, stems and seeds removed
- 4 small dried red chiles such as piquins or chiltepins
- 1 cup water
- 1 large onion, chopped
- 4 cloves garlic, chopped
- 2 tablespoons vegetable oil
- 1 1/2 cups ketchup
- 12 ounces beer
- 1/4 cup brown sugar
- 3 tablespoons cider vinegar
- 2 tablespoons Worcestershire sauce
- 2 teaspoons dry mustard
- 1 teaspoon freshly ground black pepper

Simmer all the chiles in the water for 15 minutes or until softened. Puree the chiles in the water to make a smooth sauce. Strain the sauce.

Sauté the onion and the garlic in the oil until soft. Combine the pureed chiles and the remaining ingredients in a saucepan, bring to a boil, reduce the heat, and simmer for an hour.

Puree the sauce until smooth. If the sauce is not thick enough, return to the heat and continue to simmer until the desired consistency is obtained.

Yield: 2 cups

Heat Scale: 

Chipotle BBQ Sauce

The smoked jalapeño, known as the chipotle chile, has gained such popularity that there's even a cookbook devoted to it! It works particularly well with barbecuing and grilling, both of which have considerable smoke associated with them. To roast the bell peppers, additional onions, and tomatoes, place them whole in a large, hot, cast-iron skillet over high heat. Roast until slightly blackened, stirring often.

- 3 dried chipotle chiles
- 1 1/2 tablespoons vegetable oil
- 1 medium onion, peeled and finely chopped
- 2 cloves garlic, peeled and finely chopped
- 2 red bell peppers, roasted, peeled, seeded, and finely chopped
- 2 onions, roasted, peeled and finely chopped
- 3 tomatoes, roasted and finely chopped
- 3 cups ketchup
- 1/2 cup Worcestershire sauce
- 1/2 cup red wine vinegar
- 1/2 cup brown sugar

Soak the chipotle chiles in warm water until they are reconstituted, then chop finely. In a medium saucepan, heat the oil, add the onion, and sauté. After the onion is translucent, add the garlic and continue to sauté.

In a large saucepan, combine all the ingredients and bring the mixture to a low boil over medium heat. Let the mixture cool and puree in a food processor until smooth. You can thin the mixture with water if you so desire.

Yield: About 4 cups

Heat Scale: 

Guajillo Chile Sauce

From Austin's Pinch-a-Pollo restaurant comes a sauce made with guajillo chiles, which look like smaller New Mexican red chiles. Robb Walsh, who collected this recipe for us, commented: "This basic sauce can also be made with pasilla or cascabel chiles or any other dried pepper. I was pleasantly surprised by the simplicity of this recipe. The flavor of the chile is very distinct." This sauce not particularly hot, so you can use a lot of it. Dried pepper sauces such as this are traditionally served with pork, such as carnitas.

6 dried *guajillo* chiles, seeds and stems removed
2 cloves garlic, minced
1/2 onion, diced
2 tablespoons olive oil
2 tomatoes, diced
Salt to taste

Toast the chiles for 2 minutes in a hot skillet, turning often (beware of vapors). Barely cover the toasted chiles with water and soak them until soft, about 10 minutes. Sauté the garlic and onion in the olive oil. Add the tomatoes to the softened chiles, place in a blender and puree. Add the puree to the sautéed garlic and onion and cook, uncovered, for 20 minutes over low heat. Add salt to taste.

Yield: About 1 1/2 cups

Heat Scale: 

Cajun Hot Sauce

Here is a quick and easy twist on Louisiana hot sauce. The key is to use fresh rather than dried chiles. Any small, fresh hot chile can be used in the recipe. Serve this sauce over fried foods such as crawfish or alligator.

15 to 20 large fresh tabasco chiles, stems and seeds removed, cut in half lengthwise (or substitute fresh piquins, cayennes, or serranos)
2 cloves garlic, cut in half
1/2 cup vinegar
Salt to taste

Place the chiles, cut side down, on a broiler rack. Broil for about 5 minutes or until the skin blisters and blackens. Transfer the peppers to a paper bag and let stand for about 10 minutes. Peel when cool.

Place the chiles and garlic in a blender or food processor. With the machine running, slowly add the vinegar until the mixture is well blended. Add salt to taste. Keep covered and refrigerated until use.

Yield: 1/2 cup

Heat Scale: 

Red's Brisket Basting Sauce

This recipe is from Red Caldwell, who revealed the secrets of Texas barbecue in Chile Pepper magazine. After a beef brisket has been smoked, it is basted in this sauce for a couple of hours before it is sliced and served.

1 pound butter or margarine
2 onions, finely chopped
5 cloves garlic, minced
1 1/2 cups beer, such as Shiner Bock
4 lemons, quartered
2 tablespoons chili powder
1/2 teaspoon cayenne
1 bunch parsley tops, minced
2 cups vegetable oil
1/4 cup Worcestershire sauce
2 bay leaves

Melt the butter, add the onions and garlic, and sauté for 4 to 5 minutes to soften. Add the beer, squeeze in the lemon juice, and add the lemon rinds to the pot. When the foam subsides, add all the remaining ingredients and bring to a boil. Reduce the heat to medium-low and simmer for 20 minutes.

Yield: About 5 cups

Heat Scale:  

Creole Sauce

This sauce, similar to that served at the world-renowned Antoine's restaurant in the French Quarter of New Orleans, represents the essence of Creole cookery. It is wonderful when served over chicken, shrimp, or rice dishes.

1 cup chopped green bell pepper
1 cup chopped onion
2 tablespoons butter
3 cups chopped tomato pulp
1/4 teaspoon dried thyme
2 bay leaves
4 cloves garlic, minced
2 tablespoons minced fresh parsley
1 teaspoon paprika
Salt to taste
1/2 teaspoon cayenne
1 teaspoon Louisiana-style hot sauce, such as Tabasco®
1 tablespoon cornstarch

Sauté the bell pepper and onion in the butter until soft. Add all the other ingredients, except the cornstarch, and simmer for 20 minutes. Mix the cornstarch with a little cold water and blend into the sauce. Cook for a few minutes more to thicken.

Yield: About 3 cups

Heat Scale:  

Sauce Acadie

This recipe, from Enola Prudhomme, writing in *Chile Pepper magazine*, can be served over grilled Cornish game hens or chicken. It is also great with fried seafood.

- 1 tomato, peeled, seeded, and chopped
 - 1 1/2 cups chicken stock
 - 1 tablespoon minced garlic
 - 1 tablespoon Worcestershire sauce
 - 1 tablespoon Tiger Sauce (or other flavored hot sauce)
 - 1 tablespoon Louisiana-style hot sauce
 - 1 tablespoon seasoning salt
- White roux

Combine all the ingredients in a saucepan and simmer for 10 minutes to combine the flavors. Thicken the sauce with the roux.

Yield: About 2 cups

Heat Scale: 

Note: White roux is made of equal parts of flour and butter or vegetable oil. Heat the oil and add flour all at once and cook, stirring constantly for approximately 5 to 8 minutes, taking care it does not brown.

Bottled Hell

Here is a classic datil pepper recipe from St. Augustine, Florida, that has been made in family kitchens for centuries. If datil peppers are not available, substitute a mixture of 4 yellow wax hot chiles for every habanero. This recipe—enough for canning—was collected for *Chile Pepper magazine* by Joe Roach.

- 2 cups chopped fresh datil peppers, seeds and stems removed, chopped
- 3 cups white vinegar
- 4 cups bottled ketchup

Place the peppers and 1 cup of the vinegar into a blender or food processor. Blend into a smooth sauce. Place this mixture into a large saucepan; add the remaining vinegar and the ketchup. Bring the mixture to a boil and simmer for 10 minutes. Cool and place in clean glass bottles or jars. Cap the jars securely. Let them “age” in the refrigerator for 1 week.

Yield: 8 cups

Heat Scale: 

Note: This recipe requires advance preparation.

Prepared Spanish Chile Sauce

From Bertha Ginger's classic California Mexican-Spanish Cook Book, as discovered by food historian Mark Preston, this is a classic California sauce from the turn of the twentieth century. Use it over breakfast eggs or to make enchiladas.

- 2 New Mexican fresh red chiles, seeds and stems removed, halved lengthwise
- 2 New Mexican fresh green chiles, seeds and stems removed, halved lengthwise
- 2 green bell peppers, seeds and stems removed, halved lengthwise
- 2 red bell peppers, seeds and stems removed, halved lengthwise
- 1/2 cup olive oil
- 1/2 cup chopped onion
- 1/2 cup minced parsley
- 3 cloves garlic, minced
- 2 cups chopped tomatoes
- 6 whole cloves
- Salt to taste

Place the chiles and bell peppers in a large saucepan and add enough water to cover. Boil the chiles and peppers until they are tender, about 20 minutes. Puree the peppers in a blender, strain through a sieve, and retain the pulp.

Heat the olive oil in a small saucepan and add the remaining ingredients. Sauté for about 15 minutes, stirring well. Add the chile pulp and continue cooking on medium heat for 15 more minutes.

Yield: About 3 cups

Heat Scale: 

Sherry Pepper Vinegar

This recipe is easy to make and can be used in any dish that requires vinegar, and imparts a very unusual taste. Buy a good, dry sherry to start with. The amount you make varies, depending on the size of the bottle you use for the process. Remember, the mouth of the bottle has to be large enough for the peppers, and if the cover is metallic, make sure you put some plastic wrap over the top of the bottle before you screw the lid on. Fresh or dried chiles can be used.

- 4 to 5 assorted hot chiles (such as chiltepin, piquin, serrano, or habanero), seeds and stems removed, sliced in half lengthwise
- 1 sterile glass bottle
- 1 bottle (750 milliliters) good quality dry sherry

Place the chiles in the sterile bottle and fill with the sherry up to within 1 inch of the top. (Drink the rest of the sherry.) Cover the top of the bottle with plastic wrap and then use a more secure lid. Store in a cool, dark place for 30 days, shaking occasionally. Use it creatively!

Yield: 1 bottle

Heat Scale: Varies according to the number and type of chiles used and the length of time they steep.

Note: This recipe requires advance preparation.

Spicy Red Wine Vinegar

Many creative chefs have herb gardens. An herb garden doesn't need to be large or elaborate to produce fresh herbs, which are such a treat; extra herbs can be microwaved until dried, then stored for later. Once you get hooked on making different herbal vinegars, you'll want to expand your knowledge of herb gardening.

- 3/4 cup fresh basil sprigs, washed and patted dry
- 3 to 7 small, hot red chiles (such as piquin or chiltepin), depending on your desired heat level
- 1 pint of good quality red wine vinegar
- 1 nonmetallic bottle, slightly larger than a pint

Place the basil and the chiles in a non-metallic saucepan. Pour in the vinegar and heat, but do not boil. Let the mixture cool slightly and pour it into the nonmetallic bottle. Cover the top loosely (again, nothing metallic), and let the mixture steep for 10 days.

Yield: Slightly more than 1 pint

Heat Scale: Varies with the number of chiles

Note: This recipe requires advance preparation.

Chile Pepper Water

Here's a traditional Hawaiian hot sauce from Alan Wong, executive chef of Le Soleil at Mauna Lani Bay Hotel and Bungalows. He gave the recipe to Chile Pepper's managing editor, Melissa Stock, who commented: "While no chile peppers are indigenous to Hawaii, little piquin plants are known to grow like weeds in just about everybody's backyard. The chiles are steeped in vinegar or olive oil, or blended into a variety of ingredients that are then bottled and called chile water." Alan says this recipe is hot, so use it sparingly. The chiles tend to settle on the bottom, so for a hotter sauce, shake before using chile water.

- 1/2 clove garlic
- 2 red jalapeño or serrano chiles, seeds and stems removed, cut in half
- 1 tablespoon distilled white vinegar
- 2 tablespoons minced ginger
- Pinch of kosher salt
- 2 cups water

Place the garlic, chiles, vinegar, ginger, and salt in a blender or food processor along with 1/3 cup of the water and puree. Bring the remaining water to a boil, add the puree, and return the mixture to a boil.

Immediately remove from the heat and cool. Place in a glass jar and refrigerate. The sauce will keep indefinitely.

Yield: About 1 1/2 cups

Heat Scale: 

Green Chile Pesto Sauce

From Nancy Gerlach, food editor of Chile Pepper, comes a summer classic that can be served over any kind of pasta. Feel free to substitute basil for the spinach.

6 New Mexican green chiles, roasted, peeled, seeds and stems removed, chopped
1/2 cup olive oil
2 cups packed fresh spinach, chopped
1/2 cup fresh parsley, chopped
2 cloves garlic
2 teaspoons dried basil
2 tablespoons piñons (pine nuts)
Salt and pepper to taste

In a food processor, puree all the ingredients to make a smooth sauce, adding water if necessary to adjust the consistency.

Yield: 1 to 1 1/2 cups

Heat Scale: 

Serrano-Cilantro Tomato Sauce

Here is a tasty, chunky green sauce that can be served hot or cold to complement a wide variety of foods such as shrimp, grilled lamb chops, or even fried chicken.

1/2 cup packed fresh cilantro (about 1 large bunch)
1/3 cup packed fresh parsley leaves
2 serrano chiles, seeds and stems removed
2 green onions, trimmed and quartered
1 large garlic clove
4 tablespoons olive oil
1 to 1 1/4 teaspoons ground cumin
2 cups peeled chopped tomatoes
1 teaspoon tomato paste
Salt to taste

Combine the cilantro, parsley, chiles, onions, and garlic in a processor and chop using the pulse mode. Add 2 tablespoons of olive oil and blend well. Transfer mixture to medium bowl and set aside.

Heat the remaining 2 tablespoons of oil with cumin in a medium skillet over high heat until very hot. Add the tomatoes and cook 30 seconds, shaking the pan constantly. Stir in the tomato paste. Remove from heat and cool.

Add the cooked mixture to the cilantro mixture, tossing gently to blend. Season with salt. Refrigerate before serving.

Yield: About 3 cups

Heat Scale: 

Hot Banana Guava Ketchup

From Chris Schlesinger, writing on "Equatorial Cuisine" in an early issue of Chile Pepper, comes this great ketchup. He suggested serving it with jerk pork, and wrote: "Sweet versus hot is always a nice contrast, and both components are loud, strong flavors, so they can stand up to each other—an essential requirement in food relationships as well as human relationships."

2 tablespoons vegetable oil
1 habanero chile, seeds and stem removed, minced
2 white onions, diced
5 ripe bananas, broken into pieces
1 12-ounce can guava juice
2 tablespoons brown sugar
2 tablespoons raisins
1 tablespoon curry powder
Salt and pepper to taste
1/2 cup fresh orange juice
2 tablespoons white vinegar
Juice of 2 limes

Place the vegetable oil in a sauté pan, add the habanero and onions, and sauté over medium heat until transparent, about 5 to 7 minutes.

Add the banana pieces to the sauté pan and cook over moderate heat for about 5 minutes.

Add all other ingredients except for 1 tablespoon of the vinegar and the lime juice. Bring to a boil and cook for another 5 minutes. The mixture should have the consistency of apple-sauce when hot, but will firm up a little as it cools.

Remove from heat, add the lime juice and reserved vinegar, and stir well. Serve this hot or at room temperature. It will keep up to 6 weeks refrigerated.

Yield: 2 cups

Heat Scale: 



Three-Chile Pan Sauce for Roasts

Okay, okay, this is a fancy name for a gravy, but what is a gravy but a meat-infused sauce? And this one happens to be flavored with our favorite combination of chile powders. Serve it over the carved meat, pan-roasted potatoes, rice pilaf, or other starchy accompaniments.

Pan juices from a roast beef (not prime rib), a leg of lamb or venison
1/4 cup flour (about)
2 cups rich beef broth
1/2 cup white wine
1/2 teaspoon Worcestershire sauce
2 teaspoons finely ground ancho chile
1/2 teaspoon ground habanero chile
1 teaspoon ground New Mexican red chile
Salt and ground black pepper to taste

Skim off all but 2 tablespoons of fat from the pan juices, and scrape up all the browned bits from the bottom of the roasting pan. Transfer this to a saucepan, gradually adding the flour only until thick and medium-brown roux is formed, whisking over medium heat.

Add the broth, wine, Worcestershire sauce, and ground chiles, whisk well, and bring to a boil. Add salt and pepper to taste. Reduce the heat and cook over medium heat until sauce reaches desired consistency.

Yield: About 2 cups

Heat Scale: 

Papaya Mustard Sauce

From chef, cooking instructor, and cookbook author Jay Solomon comes his version of an eastern Caribbean sauce. He wrote in Chile Pepper magazine: "The sweet flavor of the fruit complements the floral heat of the Scotch bonnet. Serve this sauce with chicken, pork, or strongly flavored fish such as tuna, marlin, and mahi-mahi."

1 papaya, halved, seeded, peeled, and diced
1 tomato, diced
1/2 cup diced red onion
2 Scotch bonnet chiles, seeds and stems removed, minced
1/2 cup red wine vinegar
1/4 cup white wine
2 tablespoons Dijon-style mustard
2 tablespoons brown sugar
2 tablespoons Worcestershire sauce
1 teaspoon red hot sauce, such as Tabasco®
1/2 teaspoon ground allspice
1/4 teaspoon white pepper
1/4 teaspoon salt

Combine all ingredients in a large nonreactive saucepan and cook over low heat, stirring occasionally. Simmer for 10 to 12 minutes until the mixture has a jamlike consistency. Allow the sauce to cool to room temperature. Add the mixture to a food processor fitted with a steel blade and process for 15 to 20 seconds. The sauce should be smooth, with a few chunks. Serve immediately or refrigerate. If kept refrigerated, the sauce can be held for about 2 weeks.

Yield: 2 cups

Heat Scale: 

Way South Salsa

Here is an example of a pureed but uncooked hot sauce that is termed a salsa. This incendiary hot sauce is one of the favorites at W.C.'s Mountain Road Cafe in Albuquerque. Chef W.C. Longacre says that despite its heat and the warning on the menu ("No refunds; we warned you!"), he goes through three gallons a day at his restaurant, where it's served over omelets and burritos.

- 7 habanero chiles, seeds and stems removed (fresh preferred although rehydrated dried ones can be substituted)
- 10 whole dried chiltepins (or substitute other dried piquin chiles)
- 1 1/2 pasilla chiles, seeds and stems removed
- 2 teaspoons finely ground Chimayó chile powder, or substitute other hot New Mexican chile
- 4 jalapeño chiles, seeds and stems removed
- 2 cups pureed tomatoes
- 1/4 cup chopped onion
- 1 tablespoon red wine vinegar
- 2 1/2 tablespoons minced garlic
- 1 tablespoon salt
- 1 tablespoon dried Greek oregano leaf

Combine all of the ingredients in a food processor and puree for 5 minutes or until smooth. Transfer the salsa to a jar or bowl and refrigerate overnight.

Yield: About 3 cups

Heat Scale: 

Yellow Tomato Salsa with Red Habaneros

One great thing about chile peppers is that they come in quite a variety of bright colors. Here we match red habaneros with yellow tomatoes, although orange habaneros work fine. Serve this salsa over grilled seafood or chicken.

- 2 pounds small yellow tomatoes, cut into 1/2-inch cubes
- 2 red habaneros, seeds and stems removed, minced
- 1/2 cup thinly sliced green onions
- 1/2 cup finely diced celery with leaves
- 1 small red bell pepper, roasted, cut into 1/4-inch dice
- 1 small red tomato, cut into 1/2-inch cubes
- 2 tablespoons olive oil
- 1 tablespoon fresh lime juice
- 1 tablespoon chopped cilantro
- 1 teaspoon minced fresh mint
- 1/2 teaspoon minced garlic
- Salt and freshly ground pepper

Combine all ingredients in large bowl and mix well. Let stand 30 minutes before serving to let the flavors mix.

Yield: About 4 cups

Heat Scale: 

Hot Banana Sauce for Grilled Fish

Miss Pearl's Jam House in San Francisco was featured in the "Hot Spots" section of Chile Pepper magazine. Chef Joey Altman says that this flavorful sauce was developed to accompany grilled sea bass, but it can be served with any other grilled fish.

1 pasilla chile, stem removed, seeded
1/2 teaspoon cayenne powder
2 medium-ripe bananas
1 bunch green onions, green part only
1/2 cup lime juice
3 cloves garlic
1 1-inch peeled and sliced piece ginger
1 1/2 cups olive oil
salt and pepper to taste

Place all ingredients in a blender except the oil and salt and pepper. Blend on high until a smooth consistency is reached. Use a rubber spatula to scrape the sauce from the sides of the blender. While mixture is being pureed, drizzle in the oil and blend until sauce is emulsified. Season with salt and pepper and serve at room temperature.

Yield: 2 cups

Heat Scale: 

Roasted Poblano-Corn Salsa with Morels

One of the tenets of New Southwestern cooking is the innovative combination of farm-fresh ingredients—and that holds with salsas as well. This recipe, made with mostly New World foods, is a good example of how, at times, a salsa can resemble a salad.

5 ears of corn in husks
5 tablespoons diced morels (or other wild mushrooms)
7 teaspoons olive oil
2 poblano chiles, roasted, peeled, stems and seeds removed, diced
1/4 cup sun-dried tomatoes, minced
2 tablespoons minced cilantro
1 tablespoon chipotles in adobo, minced
2 teaspoons fresh marjoram, minced
1 teaspoon lime juice
Salt to taste

Place the corn on a baking sheet and bake at 400 degrees for 30 minutes, turning often, until the corn is blackened on all sides. Allow to cool.

Cook the morels in 2 teaspoons of the olive oil until well browned, about 10 minutes.

Shuck the corn and brush with 2 teaspoons of olive oil. Grill or broil the corn until the kernels brown, about 10 minutes. Cut the kernels from the cob and reserve.

Combine the corn and the morels with the remaining ingredients (and the remaining olive oil) and mix well. Serve warm on a bed of greens.

Serves: 4

Heat Scale: 

Salsa Tequila

This recipe is from Bob Wiseman, writing in Chile Pepper magazine. He noted: "This tangy sauce can be prepared ahead of time and refrigerated. Salsa Tequila is versatile and complements all foods. Blending chiles, cactus, tequila, lime and orange juice together creates a real touch of the Southwest." This sauce is usually served over grilled meats, and Bob spoons plenty over his Javelina Brochettes!

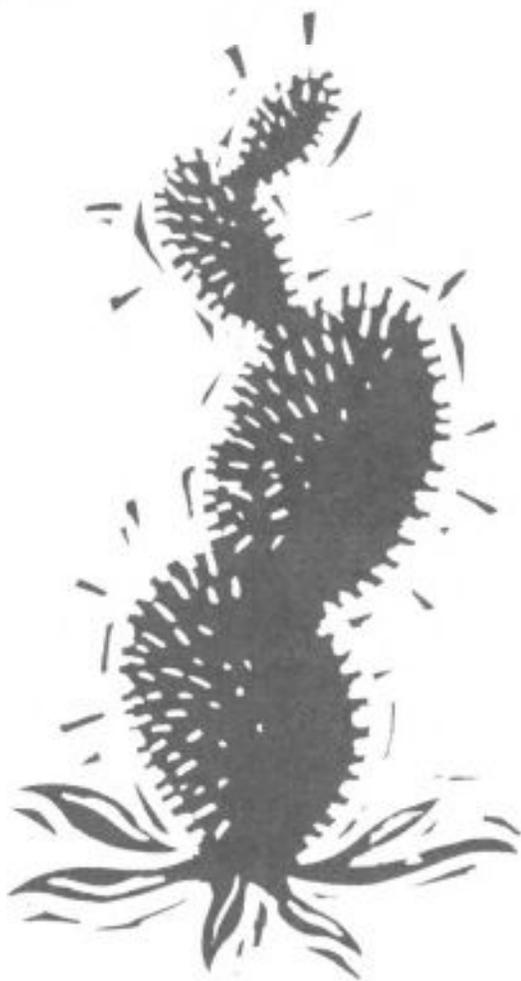
2 tablespoons olive oil
1/4 cup diced New Mexican green chiles (canned will do), drained
1 pickled jalapeño chile, seeds removed, finely minced
1/2 cup coarsely chopped pickled cactus (nopalito)
1/4 cup minced white onion
2 ounces tequila
1 tablespoon lime juice
1/2 cup fresh orange juice
2 tablespoons cream cheese
1 egg yolk
1 teaspoon brown sugar
1/2 teaspoon salt (optional)

Sprinkle a few drops of water onto a heated skillet. When the drops sizzle away, add the olive oil and tilt skillet to coat. Add the diced chiles, minced jalapeño, cactus, and onion and sauté until the onion starts to become translucent. Turn off the heat.

In a blender combine the tequila, lime juice, orange juice, cream cheese, egg yolk, brown sugar, and salt and blend until smooth. Add the blended mix to the skillet and reheat over a low flame, stirring constantly. Simmer and continue to stir until sauce starts to thicken.

Yield: About 2 cups

Heat Scale: 



Chilled Cactus Salsa Fresca

Chef Ron Romo from Santa Cruz, California, has perfected this cactus salsa. He notes that cactus leaf contains a jellylike substance that is released during cooking so the cactus must be rinsed after it is cooked. If the leaves are thick, the cooking time can be extended as much as two hours. Bottled nopales can be substituted, and again, rinse them well with cold water. Serve this salsa as avocado filling, or over tostadas.

The Cactus:

- 1 pound nopales (cactus leaves), cut into 1/4-inch dice
- 1 whole head garlic
- 1 bunch fresh cilantro
- 1 large white onion, cut in half
- 2 quarts water
- 4 serrano or jalapeño chiles, seeds and stems removed, halved lengthwise

The Salsa:

- 1 1/2 pounds tomatoes, diced
- 1 small onion, diced
- 1/4 cup minced cilantro leaves
- 2 serrano or jalapeño chiles, seeds and stems removed, minced
- 2 teaspoons salt
- 1 teaspoon granulated garlic
- 1 teaspoon freshly ground black pepper
- Juice of 4 limes

Combine all the cactus ingredients in a large pot and boil for at least 1/2 hour or up to 2 hours, until the cactus is tender. Remove from the heat, strain, reserving only the cactus pieces. Rinse them in cold water.

Combine the cactus with the salsa ingredients in a large bowl, and mix well. Chill well before serving.

Yield: About 3 cups

Heat Scale: 

Watermelon Chile Salsa

From Peter Zimmer, formerly executive chef at Inn of the Anasazi in Santa Fe comes this interesting—and delicious—salsa. The Inn of the Anasazi was featured as a “Hot Spot” in Chile Pepper magazine.

8 pasilla chiles, stems and seeds removed, rehydrated and cut julienne
1/4 small watermelon, seeds removed, diced
1 red onion, sliced
1 bunch fresh cilantro, chopped
1/4 cup champagne vinegar
1/4 cup extra-virgin olive oil
3 roma tomatoes, cut into quarters
Salt and pepper to taste

Combine all the ingredients in a bowl. Season to taste and chill extremely well before serving, at least an hour in the refrigerator.

This salsa also goes well with quail or wild game.

Serves: 4 to 6

Heat Scale: 

Mango Fandango Salsa

From Jay Solomon, writing in Chile Pepper, comes a fruity, tropical twist on traditional salsa: “The sweet, luscious flavor of mango is wonderfully juxtaposed with the searing bite of the Scotch bonnet.”

1 ripe mango, peeled, pitted, and diced
1/4 cup minced red onion
1 Scotch bonnet chile, seeds and stem removed, minced
2 tablespoons lime juice
1 tablespoon minced fresh cilantro
1/4 ground cumin
1/4 teaspoon white pepper
1/4 teaspoon salt

Combine all the ingredients in a bowl and mix thoroughly. Refrigerate for 1 hour. Serve with grilled fish, chicken, or lamb.

Yield: 2 cups

Heat Scale: 

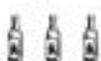
Bites Back Double Orange Pimento Salsa

Our final fruit salsa is orange in flavor and in color. Serve this over seafood of any kind. The allspice is called pimento in Jamaica, where it is grown.

1 orange habanero chile, seeds and stem removed, minced
1 orange, peeled and finely chopped
1 small red onion, finely chopped
1/4 cup cilantro, finely chopped
2 to 3 tablespoons olive oil
1/2 teaspoon freshly ground allspice

Combine all ingredients in a nonmetallic bowl, stir well, and refrigerate at least 1 hour.

Yield: 1 1/2 cups

Heat Scale: 

CHAPTER SEVEN



Les Sauciers Extraordinaires:

Our Favorite Hot Sauce-Inspired International Dishes

No, we're not going to leave you with a bunch of sauces and no main recipes to go with them. Although we have given serving suggestions to accompany most of the recipes in this book, we have also kept track of our favorite recipes that depend on hot sauces. We recommend specific sauces in the recipes that follow, but cooks are encouraged to experiment by interchanging hot sauces freely throughout.

There's little doubt that we must start this feast with a toast to hot sauces in the form of a fiery drink such as the Habanero Hot Sauce Perfect Bloody Mary. Yes, we are extremely picky with the ingredients, but, after all, it is hot sauce perfection in extended liquid form. Feel free to serve it for breakfast with Eggs Benedict Arnold with Hot Hollandaze Sauce. These eggs are traitorous because they look so innocent yet burn so beautifully with a transformed sauce we call "Hollandaze."

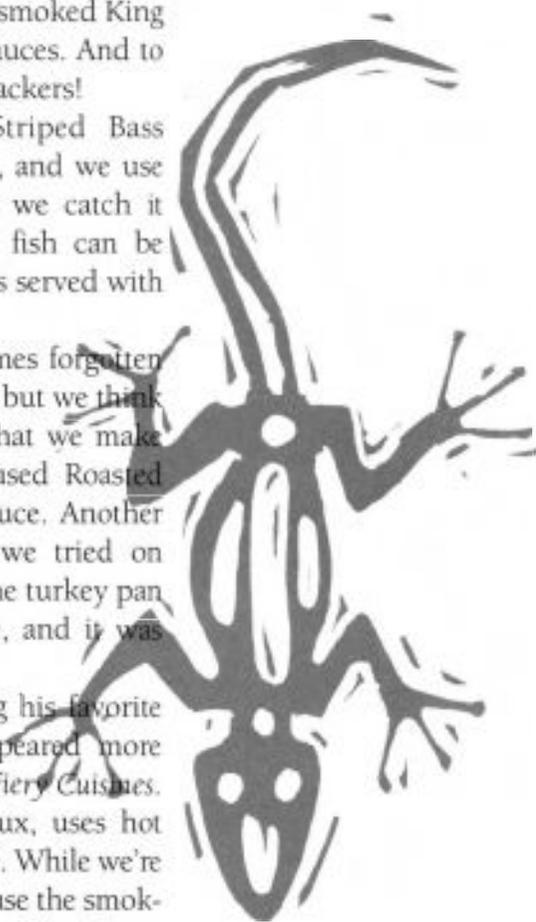
Appetizers should be hot sauce-spiked as well, and our Chipotle Hot Wings, a fairly unusual twist on buffalo wings usually made with Louisiana-style, fills the bill. It's served with the traditional Blue Cheese Dressing. Our other appetizer takes a mere nine or more hours, not counting the time it

takes to catch the salmon. Fortunately, Dave was visiting Denny Hayes near Santa Cruz while the Monterey Bay was having the best salmon run in thirty years. The salmon was caught by David Humphrey on Sunday, hand-carried on ice to Albuquerque on Monday, and cured and smoked on Tuesday. The result is Cured and Pecan-smoked King Salmon with Three Hot Sauces. And to think it's just served on crackers!

Our soup dish is Striped Bass Bouillabaisse with Rouille, and we use striped bass just because we catch it fairly often. Any favorite fish can be used in this soup, which is served with a French hot sauce.

Pan sauces are sometimes forgotten in the world of hot sauces, but we think we've perfected the one that we make with Herb and Chile-infused Roasted Leg of Lamb with Pan Sauce. Another fired-up pan sauce that we tried on Thanksgiving combined the turkey pan juices with chipotle paste, and it was very popular.

Dave has been revising his favorite steak recipe that first appeared more than a decade ago in *The Fiery Cuisines*. Steak à la Dave, Part Deux, uses hot sauce instead of green chile. While we're outside with the grill, let's use the smoker for an extravaganza called Hot Sauce



HOT SAUCE NAMES ON WESTERN OR COWBOY THEMES

- Horseshoe Brand Red
- 3 Banditos
- Snakebite
- Arizona Gunslinger
- Brazos Cowboy
Cayenne
- Brazos Cowboy
Country
- Across the Border Slow
Draw Picante
- Blazin' Saddle
- Texas Gunpowder

Smoking Feast with Brisket and Breast, which is a long and tedious process that's worth every second of your time. We have included two recipes to use the brisket and breast, Brisket Fajita and Salsa Sandwiches, and Smoked Turkey Enchiladas with Oaxacan Mole Sauce.

Our international meat recipes begin with Moroccan Lamb and Vegetables with Harissa, which features that hot Mediterranean chile and spice paste. Two Mexican recipes follow, Carne Asada with Five Mexican Sauces and Tournedos con Salsa

Chipotle, which Dave first tasted in Puerto Vallarta and decided to duplicate as best he could.

We travel over to India for Goan Pork Vindaloo with A Couple of Chutneys and then to the Middle East for Omani Kiyemeh with Zhoug. No, this is not the Klingon language. Rather, it's a combination dish from the Persian Gulf matching spicy minced meat (pronounced "kee-ma") from Oman with the spicy sauce called *zhoug* from Yemen. Then African and Southeast Asia collide in Cameroon Shrimp with a Choice of Peanut Sauces. Our other fish dish translates haute into hot with Catfish Florentine with High-Powered Bechamel Sauce.

Four side dishes close out our recipe collection. Mrs. Evans's Salsa-infused Vegetarian Casserole

from Chuck's mom is a tasty accompaniment to grilled or roasted meats. Caribbean Hot Sauce Potato Salad accompanies any grilled or smoked recipes and is a refreshing change from the usual. Asian Rice with Chile Oil and Sambalan is an Asian pilaf, while Squash and Corn Bake with Yellow Tomato Salsa with Red Habaneros comes straight from the garden to accompany any entrée in the chapter.

How to Soothe a Hot Sauce Overdose

Along the gustatory highway, you will at some point overdo the hot sauce and the chile pepper will do the flamenco in your mouth. What do you do?

The cause of that incredible burning sensation is capsaicin, the oil that the chile pod produces. This odorless, fla-



However, We Have Some Fiery Ketchups in This Book

Ketchup, long the king of American condiments, has been dethroned. Industry analysts were quick to confirm that salsa's ascendancy was not the work of fringe or elitist groups with aberrant appetites. 'The taste for salsa is as mainstream as apple pie,' said David A. Weiss, the president of Packaged Facts, Inc., a market research firm in New York. Epicures and food historians view

the toppling of ketchup as the manifest destiny of good taste. Ketchup, that sugar-sweetened complement to fried food and meat, symbolizes 'the bland old British-based American diet,' said Elizabeth Rozin, a specialist in ethnic foods. The Mexican-inspired salsa is an uncooked relish fired by chile peppers that appeals, she said, 'to cosmopolitan tastes.'

—*Supermarket Business*

vorless concentrated heat is the cause of your fireworks. The most common remedy for cooling you off is a swig of water or a gulp of cerveza (beer). Alas, this remedy is only temporary, as liquid and oil do not mix and this provides only temporary relief. Soft drinks are a little better as the sugar cuts the heat, yet this is also temporary.

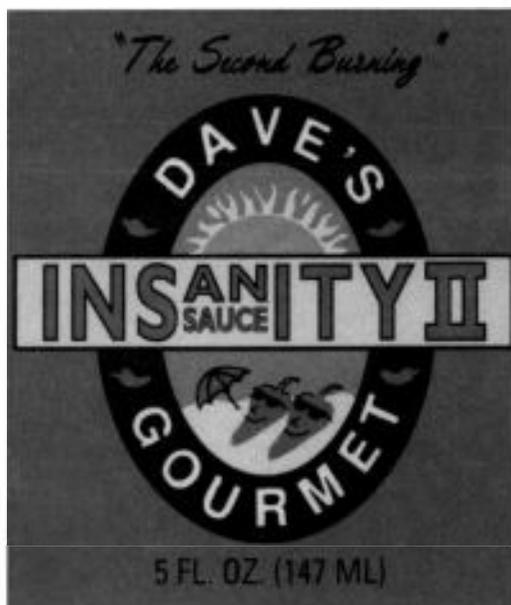
Better yet, milk or ice cream or yogurt provides a soothing coating and

relief tends to come faster with dairy products. Supposedly tortillas, bread, and other starches such as rice and potatoes provide relief as they help sop up the liquid heat, but we have found these cures to be ineffective as well.

We like beer, or soft drinks with ice, for temporary relief as you continue to eat, and then the best cure (thanks to Moctezuma, the Aztec ruler who knew that cacao beans made great legal tender as well as having great flavor) is chocolate. The creaminess (from the cocoa butter) coats the mouth, while the sugars and flavor fight the chile oil and seem to neutralize the heat. Also, what a perfect way to finish off a great meal! ♫

HOT SAUCE NAMES ON THEMES OF THE OCCULT

- VampFire
- Uncle Billy's Voodoo Jerk
- Wizard's Hot Sauce



Habanero Hot Sauce Perfect Bloody Mary

Now here's a drink you can sink your teeth into, figuratively speaking, of course. Two elements are of paramount importance: a great vodka and a great habanero hot sauce. Considering all the options available for the latter, imbibers should have no problem selecting a commercial sauce or one of the homemade habanero sauces in this book.

- 10 small ice cubes (made from distilled water preferred)
- 2 teaspoons fresh lime juice (Key limes preferred)
- 2/3 cup tomato juice (or substitute V-8 juice for a more full-bodied vegetable flavor)
- 1/3 cup chile vodka, such as Stolichnaya Pertsovka or Absolut Peppar
- 2 drops Worcestershire sauce
- 1/2 teaspoon habanero hot sauce of choice (or more to taste)
- Freshly ground black pepper (Tellicherry preferred)
- 1 thin celery rib with leaves, or 1 green onion, for garnish

Fill a large mixing glass with ice cubes and add the lime juice, tomato juice, vodka, Worcestershire, and habanero hot sauce. Grind some black pepper, to taste, into the drink. Place a shaker on top of the mixing glass and, grasping them firmly together with both hands, shake vigorously 17 times. Remove the shaker, place a strainer on top of the mixing glass and strain the drink into a serving glass. Add the celery or green onion for garnish.

Serves: 1

Heat Scale: Varies

Eggs Benedict Arnold with Hot Hollandaze Sauce

Yes, we have taken on yet another classic dish and spiced it up. This classic breakfast dish is made pungent by the addition of both green chiles and the spicy sauce.

Hot Hollandaze Sauce:

- 1/2 teaspoon cayenne powder
- 3 egg yolks
- 1 tablespoon lemon juice
- 2/3 cup butter, softened
- Salt and pepper

Eggs Benedict Arnold:

- 2 English muffins, halved and toasted
- 4 slices ham or Canadian bacon
- 1/2 cup green chile strips
- 4 eggs, poached
- 1/2 cup grated cheddar cheese

Place the cayenne powder in the top of a double boiler over simmering water. In a bowl, slightly beat the egg yolks, combine with the lemon juice and whisk until light and creamy. Whisk mixture into top of double boiler. Whisk in half the butter a little at a time until a thick emulsion is formed, and the whisk leaves a trail. Reduce the heat and gradually whisk in the remaining butter. Beat well until sauce is glossy. Season with the salt and pepper to taste.

To assemble, place 1 slice of ham on each muffin half and place chile strips on the ham. Top with the poached egg, then Hollandaze sauce, and finally the grated cheese.

Serves: 2

Heat Scale: 

Chipotle Hot Wings

Here's a twist on buffalo wings for lovers of all things smoky. However, we have remained somewhat traditional by serving these with Blue Cheese Dressing.

- 2 1/2 pounds chicken wings (12 to 15 wings)
- 1/2 cup Chuck's Chipotle Sauce (p. 25)
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried oregano
- 1/2 cup (1 stick) butter or margarine, melted

Split the wings at each joint and discard the tips. Rinse the wing sections and pat dry. Deep fry at 400 degrees (high) for 12 minutes or until completely cooked and crispy, then drain.

Combine the hot sauce and spices with the melted butter in a small saucepan. Simmer for a couple of minutes to blend the flavors. Dip wings in the sauce to coat completely.

Serve with celery and Blue Cheese Dressing.

Yield: 24 to 30 individual pieces

Heat Scale: 

Blue Cheese Dressing

- 1 cup mayonnaise
- 2 tablespoons finely chopped onion
- 1 teaspoon finely minced garlic
- 1/4 cup finely chopped parsley
- 1/2 cup sour cream
- 1 tablespoon lemon juice
- 1 tablespoon white vinegar
- 1/4 cup crumbled blue cheese

Combine all ingredients and chill for 1 hour before serving.

Yield: About 1 3/4 cups

Cured and Pecan-Smoked King Salmon with Three Hot Sauces

Thanks to Mark Preston for the cure recipe, which he researched in out-of-print manuals for curing seafood and meats. The key to preparing salmon this way is to make certain that your smoke is rather cool, about 100 degrees. If it is warmer, decrease the smoking time. Incidentally, this recipe was most recently tested by using salmon caught in Monterrey Bay by David Humphrey. Note that this recipe requires a lot of preparation time for appetizers, but most of that time is spent waiting rather than working.

The Cure:

2 1/2 cups kosher salt
3/4 cup brown sugar
1 tablespoon freshly ground black pepper
1 teaspoon powdered oregano
1 teaspoon crushed dillweed (not seed)

The Salmon:

2 large salmon fillets, about 2 to 5 pounds each, or 5 small but thicker fillets

The Sauces:

Classic British Mustard Sauce (p.103)
English Horseradish Sauce (p. 103)
Sherry Pepper Vinegar (p.190)

Combine the ingredients for the cure in a bowl and mix well. Place a sheet of plastic wrap on an aluminum baking sheet. Spread about a 1/8-inch-thick layer of the cure blend onto the plastic and place the salmon fillets on the cure mixture. Top the fillets with 1/8 inch of cure. Cover the fillets with plastic wrap and cure in the refrigerator for at least 2 hours; a 4-hour cure is preferable.

Remove the fillets from the wrap and rinse the cure off each fillet. Allow the fillets to air dry for about 2 hours.

Prepare a fire in the smoker's fire box with pecan wood or other fruit or nut hardwood of choice, such as apple, apricot, peach, or walnut. When the fire stabilizes and the smoke is no longer hot, place the fillets skin-side down on racks or on the aluminum baking sheet. Smoke the fillets for 4 to 5 hours, depending on their thickness. Regularly check the fire and fillets to make sure that the fish is smoking, not cooking.

Serve with crackers and the three sauces as an appetizer. Refrigerate any leftovers, which will keep for weeks.

Serves: 10 or more

Heat Scale: 

Note: This recipe requires advance preparation.

Striped Bass Bouillabaisse with Rouille

The French have so many contradictory rules and regulations regarding this dish that we have taken some liberties, such as substituting striped bass for scorpionfish. Many recipes included shellfish and lobster, but we have opted just for the green-lipped mussels. Feel free to add scallops or other seafood to this soup.

The Court Bouillon:

3/4 cup olive oil
2 cups thinly sliced onions
1 cup thinly sliced leeks
4 cups water
2 cups dry white wine
2 pounds fish heads, bones, and trimmings
3 pounds ripe tomatoes, coarsely chopped
1/2 teaspoon dried fennel seed, crushed
2 cloves garlic, minced
1 3-inch piece orange peel
1 teaspoon dried thyme
2 sprigs parsley
1 bay leaf
1/4 teaspoon crushed saffron threads
Salt to taste
Finely ground black pepper to taste

The Fish and Mussels:

4 pounds striped bass (or other firm white fish), cut into 2-inch cubes
2 pounds live mussels (or substitute clams)
2 cups Rouille (p. 107)

Heat the oil in a heavy 4- to 6-quart saucepan and add the onions and leeks. Cook over medium heat until they are tender, but not brown. Then add the water, wine, fish trimmings, tomatoes, herbs, and seasonings, and cook uncovered over medium heat for 30 minutes.

When the bouillon is done, strain the mixture through a fine sieve into a soup pot, pressing the fish trimmings and vegetables to squeeze out all the juices. Bring the strained stock to a rapid boil and add the fish. Cook for another 5 minutes, then add the mussels and boil for 5 minutes.

Serve the soup with the Rouille and pieces of French bread.

Serves: 6 to 8

Heat Scale: Varies



Hot Sauce Smoking Feast with Brisket and Breast

For years we have been perfecting recipes using a smoker known as an Oklahoma Joe's. It is a horizontal, cylindrical smoker about three and a half feet long and about fourteen inches in diameter. It has an attached, dropped fire box that allows smoking with fairly cool smoke because the fire is separated a bit from the smoking area. Because smoking is so time-consuming, it makes sense to smoke several things at once. Texas barbecue expert Red Caldwell taught Dave his brisket technique, and the turkey breast was developed by trial and error. Hot sauces play quite a role in the process, as you will see. Both meats can be thinly sliced and served with Caribbean Hot Sauce Potato Salad.

The Brisket:

- 1 9- to 10-pound brisket ("packer trimmed" preferred)
- 1/2 cup lemon juice
- 2 cups mild red New Mexican chile powder
- 1 tablespoon cayenne
- 2 tablespoons freshly ground black pepper
- 1/4 cup garlic powder
- Red's Brisket Basting Sauce (p. 188)

The Turkey Breast:

- 1 cup honey
- 1/2 cup soy sauce
- 3 tablespoons commercial hot sauce of choice, such as Montezuma® OO-WEE Cajun Cayenne Pepper Sauce
- 1 2 to 3 pound turkey breast



To prepare the brisket, thoroughly coat all surfaces of the meat with lemon juice, and rub in well. Combine the chile powder, cayenne, black pepper, and garlic powder in a bowl, and sprinkle generously all over the brisket, rubbing in well. Make sure that the mixture completely covers the brisket. Allow to marinate for at least an hour before smoking.

To prepare the turkey breast, combine the honey, soy sauce, and hot sauce in a bowl. Using a brush, spread the mixture all over the turkey breast. Allow to stand for 20 minutes before smoking.

To smoke the brisket and breast, build a hardwood fire in the fire box using pecan, oak, or any fruit wood. When the fire is smoking nicely, place the brisket on the rack fat side up, to let gravity and nature do the basting. Place the breast as far from the heat source as possible, and close the smoker.

During the smoking, do nothing to the brisket, but continue to baste the breast with the honey-soy mixture until it is used up. The smoking will take approximately 5 hours for the breast (the skin will blacken—that's okay) and about 8 hours for the brisket. This means a lot of beer will be consumed while you wait and tend the fire.

Remove the breast from the smoker and allow it to cool. Do not place it in your cupboard or everything in it will smell like smoke. After the brisket has finished smoking, remove it from the smoker, slather it generously with Red's Brisket Basting Sauce. Wrap it tightly in aluminum foil, and return it to the smoker. Close off all the air supplies to the fire, and allow the meat to "set" in the pit for about 2 hours.

Yield: A 10-pound brisket will yield about 10 to 20 servings, depending on the individual brisket and the size of the appetites of the guests. The turkey breast will serve 6 to 10 people.

Heat Scale: Brisket 
Breast 

Brisket Fajita and Salsa Sandwiches

*What to do with all that smoked brisket? Why not make a simple lunch or dinner fajita-style? Of course, fajitas are usually made with flank or skirt steak, not brisket, but the concept is similar. Feel free to use any salsa in this book, but *The Salsa with Six Names* is a good place to begin.*

- 6 large flour tortillas
- 2 pounds smoked and basted brisket (see previous recipe), sliced across the grain and warmed in the oven
- The Salsa with Six Names* (p. 184)
- Guacamole (p. 52)
- 1 cup grated cheddar cheese

Heat the flour tortillas over a gas flame, turning with tongs, taking care not to burn them. They can also be warmed in the oven.

Assemble the sandwiches by placing the brisket slices across the tortillas. Add salsa, guacamole, and cheese to taste, roll up the tortillas, and serve.

Serves: 6

Heat Scale: Varies according to the amount of salsa added

Steak à la Dave, Part Deux

Dave has been working on this recipe for fifteen years and he's not done yet, since hot sauces add a new dimension to a dish that was originally treated with chunks of green chile. Serve with a spinach salad.

- 4 teaspoons lemon juice
- 1 tablespoon of your favorite commercial hot sauce, such as Montezuma® Smokey Chipotle® Habanero Hot Sauce
- 2 large 2-inch-thick steaks, sirloin or fillets preferred
- 2 teaspoons freshly ground black pepper
- 2 teaspoons minced fresh garlic
- 1 cup grated cheddar cheese

Combine the lemon juice and the hot sauce in a small bowl and then sprinkle the mixture over each side of each steak. Then sprinkle the black pepper and garlic over each side of each steak and pound gently into the meat. Let the steaks stand at room temperature for at least an hour.

Grill the steaks over a fire of mesquite wood. About 4 or 5 minutes before they are done, spread the cheese over each steak. Serve steaks when the cheese has just melted.

Serves: 4

Heat Scale: 

Herb and Chile-Infused Roasted Leg of Lamb with Pan Sauce

In New Mexico, sometimes we are fortunate and can find churro lamb, which is grown in the northern part of the state. It is the most flavorful lamb Dave has ever tasted, and he uses it with fresh herbs and chiles from the garden.

1/4 cup fresh rosemary leaves
1/4 cup fresh oregano
3 fresh red serrano or jalapeño chiles,
seeds and stems removed, minced
4 cloves garlic, minced
1 3- or 4-pound leg of lamb
4 large potatoes, cut into 2-inch
cubes
3 tablespoons olive oil
Three-Chile Pan Sauce for Roasts (p. 194)

Preheat the oven to 325 degrees.

In a mortar, crush together the rosemary, oregano, chiles, and garlic to make a coarse paste.

Cut slits in the leg of lamb about 1 inch deep and 2 inches apart. With a spoon and fingers, work the paste into the slits.

Combine the potatoes and olive oil in a bowl and mix well until the potatoes are coated.

Transfer the lamb and potatoes to a roasting pan and cook for 20 minutes per pound for medium-rare lamb. Every half hour, turn the potatoes. The potatoes should be well browned by the time the lamb is done.

Remove the lamb and potatoes and keep warm while making the Three-Chile Pan Sauce for Roasts. Serve the sauce over the sliced lamb and potatoes.

Serves: 4 to 6

Heat Scale: 

Smoked Turkey Enchiladas with Oaxacan Mole Sauce

Now it's time to use up that smoked turkey breast, and what better way than to make enchiladas with your choice of two unique Mexican sauces? These are stacked enchiladas, which are more commonly served in New Mexico. In fact, there are a number of sauces that can be used in this recipe, including Classic New Mexican Red or Green Chile sauces.

12 corn tortillas
Vegetable oil for frying
2 to 3 cups shredded smoked turkey
2 cups grated cheddar or Monterey Jack cheese
1 medium onion, chopped
Mole Negro Oaxaqueño (p. 42) or
Mole Coloradito Oaxaqueño (p. 41)

Fry the tortillas in oil until they are just softened, then drain them on paper towels. Place one tortilla on each of 4 oven-proof plates. Spread the turkey over each tortilla, add some cheese, onion, and a small amount of the sauce of choice.

Continue the process until the tortillas are stacked three high on each plate. Top the final enchilada in the following manner: Ladle more sauce over the tortilla stack until it is puddled up as deep as it will stand around the base of the stack. Cover the enchiladas lightly with grated cheese and place in a 250 degree oven for 20 minutes.

Serves: 4

Heat Scale: 

Carne Asada with Five Mexican Sauces

Carne asada refers to meat that is roasted, broiled, or barbecued. Our recipe calls for the meat to be marinated overnight before being grilled. The steak slices can be wrapped in flour tortillas and served as sandwiches if desired.

1 cup New Mexican Classic Green Chile Sauce (p. 183)
1 teaspoon dry mustard
1 teaspoon Worcestershire sauce
1 small onion, chopped
1/4 cup red wine
1/4 cup vegetable oil
2 tablespoons sugar
2 tablespoons lime juice
1/2 teaspoon salt
1 1/2 pounds flank steak, 1 1/2 inches thick
Guajillo Chile Sauce (p. 187)
Salsa Casera (p. 48)
Chile de Árbol Sauce (p. 50)
Salsa Borracha (Drunken Sauce, p. 51)

Combine all ingredients except the steak and sauces in a small saucepan and simmer for 15 minutes, then cool. Add the steak and marinate in the sauce overnight.

Remove the steak and save the marinade. Grill the steak over mesquite wood until the desired doneness is reached. Meanwhile, heat the marinade in a small saucepan and simmer it for 10 minutes. Thinly slice the steak across the grain and serve it with the heated marinade and the four sauces.

Serves: 4

Heat Scale: Varies

Note: This recipe requires advance preparation.

Moroccan Lamb and Vegetables with Harissa

Here is one of our favorite Mediterranean dishes, an entrée that is similar to the traditional Moroccan long-simmering stews called tajines. Serve with quick-cooking couscous and Moroccan Carrot Relish.

5 tablespoons olive oil
1/4 teaspoon ground cumin
1/4 teaspoon ground coriander
1/8 teaspoon ground ginger
2/3 cup chicken stock
1/2 cup dried apricots, coarsely chopped
3/4 pound lamb chops, sliced into 1/4-inch strips
3/4 cup green beans, cut into 1 1/2-inch lengths
1/2 medium onion, chopped
1 garlic clove, minced
2 teaspoons Harissa (p. 114)
2 cups diced zucchini
1 teaspoon sugar
3/4 teaspoon coarse salt
2 tablespoons minced fresh cilantro
Freshly ground pepper
Moroccan Carrot Relish (p. 116)

Heat 1 teaspoon of olive oil in a small saucepan over medium heat. Add the cumin, coriander, and ginger and stir 5 seconds. Add the stock and apricots. Cover and cook briskly on high heat until liquid is reduced by half, about 5 minutes.

Heat 1 1/2 tablespoons oil in a large skillet or wok over medium heat. Add the lamb and stir-fry for about 2 minutes; do not brown. Remove from the skillet. Heat the remaining oil in the same skillet over high heat. Add the green beans, onion, garlic, and Harissa and stir-fry for 30 seconds. Add the zucchini and stir-fry for 30 seconds. Add the apricot-stock mixture and stir-fry for 45 seconds. Mix in the meat and any juices, sugar and salt and stir-fry for 45 seconds. Add the cilantro, season with pepper, and serve immediately with the relish on the side.

Serves: 4

Heat Scale:  



Tournedos con Salsa Chipotle

This recipe, of Mexican origin from the state of Jalisco, is the fiery version of the famous Tournedos Béarnaise. We have provided a chipotle salsa, although any other chipotle sauce in this book can be substituted. The chipotle chiles are found dried in packages or canned in adobo sauce.

The Sauce:

1 onion, finely chopped
2 cloves garlic
2 tablespoons oil
6 dried chipotle chiles, soaked in water until soft, finely chopped
1 large tomato, peeled, seeded, finely chopped
1/2 tablespoon oregano
1/2 teaspoon sugar
Salt and pepper to taste

The Tournedos:

4 tournedos, cut from the best part of the filet mignon
4 slices French bread, fried in butter until golden brown

Sauté the onion and garlic in the oil until soft, then add all other ingredients and cook over low heat until done, about a half hour. Remove from heat and puree in a blender until smooth. Return to the pan and keep warm until ready for serving.

Grill or sauté the tournedos to taste, usually rare or medium-rare. Place each tournedo on a slice of fried bread, and spread the chipotle sauce over each. Serve warm.

Serves: 4

Heat Scale: 



Goan Pork Vindaloo with a Couple of Chutneys

This is our version of a recipe by Pat Chapman, England's "King of Curries." Vindaloos are some of the hottest dishes to come out of the Indian subcontinent, and this one is no exception. We add an unusual twist with the Sherry Pepper Vinegar.

1/2 cup Sherry Pepper Vinegar
(p. 190)
2 tablespoons minced red chile, such as serrano or jalapeño
1 teaspoon turmeric
2 teaspoons salt
1 teaspoon crushed black peppercorns
1 1/2 pounds diced lean pork
3 tablespoons ghee or vegetable oil
4 garlic cloves, minced
1 1-inch piece fresh ginger, finely chopped
3/4 cup finely chopped onion
15 dried "birds eye" red chiles, or substitute chiltepins or piquins
10 whole cloves, crushed in a mortar
1 teaspoon cardamom powder
1 2-inch piece cinnamon
1 teaspoon cumin seeds
3/4 cup water
1/2 cup dry red wine
1/4 cup dry to medium sherry
2 tablespoons lemon juice
1 teaspoon garam masala (Indian spice mix)
1 tablespoon chopped cilantro
Salt to taste
Andhra Pradesh Ripe Red Chile Chutney (p. 145)
Kabul Tomato-Nut Chutney (p. 146)
White rice

Combine the Sherry Pepper Vinegar, red chile, turmeric, salt, peppercorns, and pork in a nonmetallic bowl. Cover and refrigerate for 24 hours.

Preheat the oven to 375 degrees.

Heat the ghee or oil in a pan. Stir-fry the garlic for 30 seconds, then add the ginger and cook for another 30 seconds, then add the onion and cook for 30 seconds.

Add the chiles, cloves, cardamom, cinnamon, cumin seeds and stir-fry over low heat for 15 minutes. Add spoonfuls of water as needed to prevent sticking. Transfer this mixture to a large, covered casserole dish. Drain the pork and discard the marinade, then add the pork, water, red wine, sherry, and lemon juice to the casserole. Stir well, cover and place the dish in the oven.

Bake for 20 minutes, stir and add a little stock or water if needed. Cook for another 20 minutes then check again. After an hour the pork should be ready. Add the *garam masala* and the cilantro and cook for at least 10 more minutes. Just before serving, spoon off any excess oil. Salt to taste and serve with the two chutneys and white rice.

Serves: 4

Heat Scale: 

Note: This recipe requires advance preparation.

Omani Kiyemeh with Zhoug

Kiyemeh is pronounced "keema" and is sometimes spelled that way. It is a ground or minced meat classic from the Middle East that is often served in Lebanese restaurants. Pat Chapman noted: "This dish clearly owes its origins to India, where a similarly named dish is very popular. More than likely the recipe travelled across the Arabian Sea centuries ago when the early trade routes connected the Gulf with India." Serve the Kiyemeh accompanied by zhoug (p. 117) and steamed rice.

2 teaspoons coriander seeds
1 teaspoon cumin seeds
1/2 teaspoon cardamom powder
1/2 teaspoon caraway seeds
1 teaspoon turmeric
1 teaspoon cayenne
2 tablespoons vegetable oil
6 cloves garlic, chopped
1 2-inch piece ginger, finely chopped
1 cup finely chopped onion
1 1/2 pounds lamb, minced or ground
3/4 cup tomatoes, chopped
1 tablespoon minced cilantro
1/4 teaspoon each ground cinnamon, cloves, nutmeg, and paprika
Salt to taste

Combine the coriander seeds, cumin seeds, cardamom, caraway, turmeric and cayenne in a bowl. Mix the spices with enough water to make a paste and set aside.

Heat the oil in a skillet, add the garlic and stir-fry for 1 minute. Add the ginger and continue stir-frying for another minute. Add the onion and stir-fry for about 10 more minutes.

Add the spice paste to the onion mixture and stir-fry for 2 or 3 minutes. Now add the minced meat and continue to stir-fry for 10 more minutes.

Add the tomatoes and simmer for 20 minutes more, stirring occasionally.

Stir in the cilantro and the cinnamon, cloves, nutmeg, and paprika, and when it is simmering again, it is ready to serve. Add salt to taste.

Serves: 4

Heat Scale: 

Catfish Florentine with High-Powered Bechamel Sauce

During the early days of the boom in hot and spicy foods, we loved to shock people with hot versions of haute dishes. This is one of those experiments that worked!

2 tablespoons butter
1/4 cup finely chopped onions
1/4 cup finely chopped green chile
2 cups spinach, finely chopped
1/4 teaspoon grated nutmeg
4 catfish fillets
1 cup white wine
High-Powered Bechamel Sauce
1/4 cup grated Parmesan cheese

Melt the butter in a saucepan, add the onions and green chile, and sauté until the onions are soft, about 5 minutes. Add the spinach and nutmeg and cook for about 5 more minutes. Remove and keep warm.

Combine the catfish and wine in a skillet and poach the fish fillets for about 10 minutes, turning once. Do not overcook. Remove and keep warm.

Place the spinach mixture in the bottom of an au gratin (or baking) pan. Place the cooked fillets on the spinach and top with the Bechamel sauce. Sprinkle the grated cheese on top and place under the broiler for 30 seconds or until lightly browned.

Serves: 4.

Heat Scale:  

High-Powered Bechamel Sauce

4 tablespoons butter
1/2 teaspoon habanero powder
1 tablespoon onion, finely chopped
1/8 teaspoon white pepper
Salt to taste
6 tablespoons flour
1/2 cup heavy cream
1 1/2 cups milk
2 egg yolks

Melt the butter in a saucepan, then add the habanero powder, onion, pepper, and salt, and sauté until the onion is soft. Add the flour and heat for 2 minutes, stirring constantly. Add the remaining ingredients and cook over low heat, stirring constantly, until sauce thickens.

Yield: 2 cups

Heat Scale:  

Cameroon Shrimp with a Choice of Peanut Sauces

The very name of this country comes from the Portuguese word for shrimp or prawns: camarão. Select the peanut sauce of choice to further spice up the shrimp. We like to serve this dish with steamed rice and grilled pineapple slices.

2 tablespoons crumbled dried hot chile, such as piquin
2 large garlic cloves, minced
1/4 cup peanut oil
2 tablespoons lemon juice
1 tablespoon water
3/4 pound shrimp, peeled and deveined
Ugandan Groundnut Sauce (p. 140) or Gado Gado (Spicy Peanut Sauce, p. 162) or Katjang Saos (Indonesian Peanut-Chile Sauce, p. 161)

In a bowl, combine the chile, garlic, oil, lemon juice, water, and shrimp, and toss well. Marinate the shrimp in the refrigerator for at least 2 hours.

Thread the shrimp on skewers and grill, brushing with reserved marinade.

Serve with your choice of the three peanut sauces.

Serves: 3

Heat Scale: 

Mrs. Evans's Salsa-Infused Vegetarian Casserole

Here's a dish from Chuck's mom proving that at least some of the hot sauces he manufactures stay in the family.

1 small zucchini, cut into slices
1 small yellow squash, cut into slices
1 white onion, cut into slices
2 stalks celery, cut into slices
1 each green, red, and yellow bell pepper, seeds removed, cut into strips
1 tomato, quartered
2 tablespoons hot salsa, such as Montezuma® Fiesta Salsa (or more to taste)
Shredded extra-sharp white cheddar cheese (or grated Parmesan)

Layer the vegetables in a casserole dish, topping with the tomatoes. Spoon the salsa over the top of the vegetables and bake, covered, in a 350 degree oven for 30 minutes. Uncover, sprinkle the cheese over, and continue baking, uncovered, for 10 minutes.

Serves: 4 to 6

Heat Scale: 

Caribbean Hot Sauce Potato Salad

The great thing about hot sauces is that they can really transform a fairly standard dish such as this one. Cooks can make their own sauce or choose from well over a hundred brands of Caribbean-Style sauces.

- 4 large russet potatoes
- 1/4 cup white wine vinegar
- 1 clove garlic, minced
- 3/4 cup chopped green onions
- 1 cup diced celery
- 2 hard-boiled egg whites, chopped
- 1/4 cup chopped Italian parsley
- 2/3 cup cucumber, peeled, seeded, and diced
- 3 tablespoons Sauce Diabolique (p. 85), or any prepared Caribbean hot sauce
- 3/4 cup low-fat mayonnaise
- 1/4 cup plain yogurt
- 1 tablespoon horseradish
- 2 tablespoons Dijon-style mustard
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Place the potatoes in a large Dutch oven

and cover with water. Bring the water to a boil, then turn the heat down so the water is at a gentle boil. Cook for 15 to 20 minutes. Do not overcook, or you will have mashed potato salad! Drain the potatoes and peel quickly while hot. On a cutting board, slice the potatoes lengthwise and then cut into 1/4-inch-thick slices. Put potatoes into a large bowl and sprinkle with the vinegar.

Add the garlic, green onions, celery, chopped egg whites, parsley, and cucumber to the potatoes and toss gently.

In a small bowl, whisk the Sauce Diabolique, mayonnaise, yogurt, horseradish, mustard, salt, and black pepper together. Pour this mixture over the potato-vegetable mixture and toss gently to coat. Serve slightly chilled.

Serves: 6

Heat Scale: 



Asian Rice with Chile Oil and Sambalan

This is an Asian pilaf that makes a great accompaniment to stir-fry dishes. Any hot and spicy oil can be substituted, and any hot Asian chile paste can be used as well.

2 tablespoons Chinese Chile Oil (p. 163)
1/2 pound ground pork
1 cup rice, rinsed well
2 tablespoons Sambalan (p. 157)
1 cup chopped green onions
1/4 cup sliced mushrooms
2 tablespoons soy sauce
2 1/2 cups chicken broth

Heat the oil in a saucepan, add the pork and sauté the pork until it is no longer pink. Add rice and saute until the rice is golden. Add the Sambalan, onions, and mushrooms and cook until the onions are soft, about 5 minutes. Add the remaining ingredients and bring to a boil. Transfer the mixture to a baking dish, place in a 350 degree oven, covered, and bake for 40 minutes. For crisper rice, remove the cover for the last 10 minutes of cooking.

Serves: 4

Heat Scale: 

Squash and Corn Bake with Yellow Tomato Salsa with Red Habaneros

Here's a quick and easy vegetarian side dish that's fired up with a fresh salsa. Serve it with any of the meat dishes in this chapter.

1 teaspoon corn oil
4 zucchinis, chopped
4 green bell peppers, seeds removed, chopped
3 onions, sliced
3 cups corn kernels, drained
1 1/2 teaspoons onion powder
1 1/2 tablespoons minced garlic
Salt to taste
1 cup Yellow Tomato Salsa with Red Habaneros (p. 195)
1 1/2 cups grated cheddar cheese (optional)

Preheat the oven to 375 degrees. Heat the oil in a skillet and add the zucchinis, bell peppers, onions, and corn together and sauté until the vegetables are cooked but still firm. Place the sautéed vegetables in a large glass baking dish. Stir in the onion powder, garlic, and salt. Top with the salsa and cheddar cheese, if desired. Bake for 15 minutes.

Serves: 6 to 8

Heat Scale: 

HOT SAUCE SOURCES



These are the main mail-order suppliers of the hot sauces and chile pepper related products.

Blazing Chile Bros.

(800) 473-9040

Chile Addict

1414 Eubank NE
Albuquerque, NM 87112
(505) 237-9070

Chile Pepper Magazine

P.O. Box 80780
Albuquerque, NM 87198
(800) 359-1483

Chile Today, Hot Tamale

919 Highway 33, Suite 47
Freehold, NJ 07728
(800) 468-7377

Colorado Spice Company

5030 Nome Street, Unit A
Denver, CO 80239
(303) 373-0141

Coyote Cocina

1364 Rufina Circle #1
Santa Fe, NM 87501
(800) 866-HOWL

Custom Direct

(makers of chile pepper personal checks)
(800) 272-5432

Dean and DeLuca

Mail Order Department
560 Broadway
New York, NY 10012
(212) 431-1691

Don Alfonso Foods

P.O. Box 201988
Austin, TX 78720
(800) 456-6100

The Earl of Pepper

PO Box 9404
Augusta, GA 30916-9404
706-796-8647

Enchanted Seeds

P.O. Box 6087
Las Cruces, NM 88006
(505) 233-3033

Fire of the Month Club

800-736-5081

Flamingo Flats

Box 441
St. Michael's, MD 21663
(800) 468-8841



Frieda's, Inc.
P.O. Box 584888
Los Angeles, CA 90058
(800) 421-9477

GMB Specialty Foods, Inc.
**Norma Bishop Mustard &
Sauces**
Scottsdale Mustard Co.
Gourmet Mustard Co.
P.O. Box 962
San Juan Capistrano, CA
92693-0962
(714) 240-3053

Hot Sauce Club of America
P.O. Box 687

Indian Rocks Beach
FL 34635-0687
(800) Sauce-2-U
Ft. Lauderdale, FL 33307

Hot Sauce Harry's
The Dallas Farmer's Market
3422 Flair Drive
Dallas, Texas 75229
(214) 902-8552

Lotta Hotta
3150 Mercier, Ste. 516
Kansas City, MO 64111
(816) 931-6700

**Melissa's World Variety
Produce**
P.O. Box 21127
Los Angeles, CA 90021
(800) 468-7111

Mo Hotta, Mo Betta
P.O. Box 4136
San Luis Obispo, CA 93403
(800) 462-3220

Nancy's Specialty Market
P.O. Box 327
Wye Mills, MD 21679
(800) 462-6291

N'Awlins Nawth
Dept 10 Box 5288
Manchester, NH 03108
603-622-0617

**Old Southwest Trading
Company**
P.O. Box 7545
Albuquerque, NM 87194
(505) 836-0168

Pendery's
304 East Belknap
Fort Worth, TX 76102
(800) 533-1879

Pepper Gal
P.O. Box 23006
Ft. Lauderdale, FL 33307
(305) 537-5540

Pepper Joe's, Inc.
7 Tyburn Court
Timonium, MD 21093
(410) 561-8158

Pig Out Publications
(mail order books on barbecue
and more)
Kansas City, MO
800-877-3119

**Salsa USA—Salsa of the
Month Club**
Rio Rancho, NM
800-89-SALSA
Fax 201-895-7258

Salsas Etc.

800-40-SALSA

Web Site - <http://www.salsasetc.com>

Santa Fe School of Cooking

116 W. San Francisco Street

Santa Fe, NM 87501

(505) 983-4511

Le Saucier

Faneuil Hall Marketplace

Boston, MA 02109

(617) 227-9649

Shepherd's Garden Seeds

6116 Highway 9

Felton, CA 95018

(408) 335-6910

South Side Pepper Co.

320 N. Walnut Street

Mechanicsburg, PA 17055

(717) 691-7132

Here are the retail shops or markets that specialize in hot and spicy products. Some of them have mail-order catalogs. It has been difficult to keep up with the explosion in hot shop retailers, so we apologize if we have missed any. For shops listed with post office boxes, call first for directions to their location.

ALASKA

Caribbean Spice Company

2 S. Church Street
Fairhope, AL 36532
(800) 990-6088

Gourmet Gallery

320N. Hwy. 89A
Singua Plaza
Sedona, AZ 86336

Garden Gate Gift Shop

Tucson Botanical Gardens
2150 North Alvernon Way
Tucson, AZ 85712
(602) 326-9686

ARIZONA

Free Spirit

420 S. Mill Avenue
Tempe, AZ 85281
(602) 966-4339

Señor Chile's at Rawhide

23020 North Scottsdale Road
Scottsdale, AZ 85255
(602) 563-5600



Santa Cruz Chile & Spice Co.

Old Tucson-Nogales Highway
Tumacori, AZ 85640
520-398-2591

Salsas, Etc.!

374 Eastridge Mall
San Jose, CA 95122
(408) 223-9020

CALIFORNIA**Hot Hot Hot**

56 South Delacey Ave.
Pasadena, CA 91105
(818) 564-1090
(800) 959-7742
e-mail hothothot@Earthlink.net
URL
<http://www.hot.presence.com/hot/>

GMB Specialty Foods, Inc.

P.O. Box 962
San Juan Capistrano, CA
92693-0962
(714) 240-3053

Hot Licks

Seaport Village
865 W. Harbor Dr.
San Diego, CA 92101
619-235-4000 Fax 619-669-1952

Eagle Mountain Gifts

634 S. China Lake Boulevard
Ridgecrest, CA 93555
(619) 375-3071

Jones and Bones

621 Capitola Avenue
Capitola, CA 95010
(408) 462-0521

Salsas, Etc.!

3683 Tunis Avenue
San Jose, CA 95132
(408) 263-6392

Chili Pepper Mania

1709-F Airline Hwy., P.O. Box 232
Hollister, CA 95023
(408) 636-8259

Hot Stuff

288 Argonne Avenue
Long Beach, CA 90803
(310) 438-1118

Sherwood's Lotsa Hotsa

P.O. Box 2106
Lakeside, CA 92040
(619) 443-7982

Some Like It Hot

3208 Scott Street
San Francisco, CA 94123
(415) 441-7HOT

Cost Plus Imports

(main office of large chain store-
call for locations)
201 Clay St.
Oakland, CA 94607
510-893-7300
Fax 510-893-3681

2 Hot 4 It

475 First St. Suite 5
Solvang, CA 93463
805-688-8019

Hot Pursuit

807 Via Presa
San Clemente, CA 92672
714-492-5505

Hot Sauce Hank

4000 Park Newport #300
Newport Beach, CA 92660
714-759-8142

Hot Sauces

13848 Jamul Dr.
Jamul, CA 91935
619-235-4000

**Prince of Whales Pub "Home
of the Habanero
Hamburger"**

106 East 25th Ave.
San Mateo, CA 94403
415-574-9723

Hot'N Saucy

Long Beach, CA 90803

COLORADO

Colorado Spice Company

5030 Nome Street, Unit A
Denver, CO 80239
(303) 373-0141
(800) 67-SPICE

**The Original Hot Sauce
Company**

Avenue of Shops
1421-C Larimer Street
Denver, CO 80202
(303) 615-5812

D & G Enterprises

7020 W. 38th Ave.
Wheat Ridge, CO 80033
303-933-3815

El Mercado

137 Main St.
Longmont, CO 80501

Ginger Bear House

Lakewood, CO 80226

House of Fire

1108 Spruce St.
Boulder, CO 80302
303-440-0929

Michele's Chile Pepper

PO Box 88021
Steamboat Springs, CO 80488
303-870-1501

DELAWARE

Peppers

2009 Highway 1
Dewey Beach, DE 19971
(302) 227-1958
(800) 998-3473

FLORIDA

Hot Licks

P.O. Box 7854
Hollywood, FL 33081
(305) 987-7105

Dat'l Do-It Hot Shop

P.O. Box 4019
St. Augustine, FL 32085
(904) 824-5303; (800) HOT-
DATL

Dat'l Do-It Hot Shop

Dadeland Mall
7535 North Kendall Drive
Miami, FL 37211
(305) 253-0248

Pepperhead Quarters

311 N. Main St.
Havana, FL 32333

Fire and Spice

Po Box 1452
Destin, FL 32540
904-650-0110

Fiery Food Junction

PO Box 189
Palmetto, FL 32220
941-722-6772

Scoville House

5524 El Dorado Ave.
Lakeland, FL 33809
941-858-0989

Ship-a-Fire

4644 Gandy Blvd. Suite 7
Tampa, FL 33611
813-831-3966

So You Like It Hot

220 NW 46th St.
Ft. Lauderdale, FL 33309
904-878-0785

GEORGIA**Chili Chompers**

PO Box 9178
Savannah, GA 31412-9178
912-234-1932

HAWAII**It's Chili In Hawaii**

2080 South King St Ste 105
Honolulu, HI 96826
808-945-7070

IDAHO**HOTT STUFF!**

Boise Town Square
Boise, ID 83788
208-322-7768

ILLINOIS**Man That's Hot**

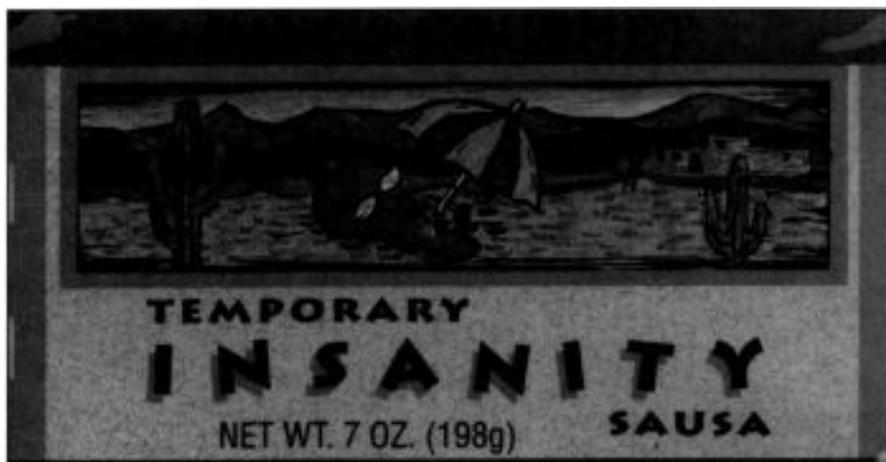
810 West Governor St.
Springfield, IL 62704
217-525-7584

Boojum's

8 Shag Bark Ct.
Bloomington, IL 61701
309-827-8442

Hotter Limits

3812 N. Lakewood Ave.
Chicago, IL 60613
312-929-6657



Midwest Pepper Co.

3 Swannanoa Dr.
Rochester, IL 62563
217-498-9233

KANSAS

Calido Chile Traders

(this is the main office of a chain of more than twenty-five hot sauce shops—call to find the store nearest you)
5360 Merriam Drive
Merriam, KS 66203
(913) 384-0019
(800) 568-8468

The Hot Spot

1 Riverfront Plaza #300
Lawrence, KS 66044
(913) 841-7200

LOUISIANA

The Hot Spot

5777 South Lakeshore Dr.
Shreveport, LA 71119
(318) 635-3581

**New Orleans School of
Cooking**

620 Decatur Street
New Orleans, LA 70130
(504) 482-3632

Tabasco Country Store

Avery Island, LA 70513
(318) 365-8173

Tabasco Country Store

Riverwalk Marketplace
1 Poydras Street
New Orleans, LA 70130
(504) 523-1711

Bayou Country

600 Decatur St. #302
New Orleans, LA 70130
504-523-3113

Cookin' Cajun

Riverwalk #116
#1 Poydras St.
New Orleans, LA 70130
504-586-8832

**World Famous Nawlins
Cajun & Creole Spice Co.**

1101 N. Peters St. Ste 28
New Orleans, LA 70116
800-382-4565

Creole Delicacies

#1 Poydras St.
New Orleans, LA 70130
504-523-6425

MARYLAND

Pepper Joe's, Inc.

7 Tyburn Court
Timonium, MD 21093
(410) 561-8158

Some Like It Hot

301 S. Light Street
Harbor Place
Baltimore, MD 21202
(410) 547-2HOT

Kaufman's Fancy

The Market House
Annapolis, MD 21401
410-269-0941

MASSACHUSETTS

Le Saucier

Faneuil Hall Marketplace
Boston, MA 02109
(617) 227-9649

MICHIGAN

Some Like It Hot

14125 Riverside Dr.
Livonia, MI 48154

MISSOURI

Lotta Hotta

3150 Mercier, Suite 516
Kansas City, MO 64111
(816) 931-6700

MONTANA

Uncle Bill's House of Hot Sauce

311 N. Higgins Avenue
Missoula, MT 59801
(406) 543-5627

Southwest Hot Line

137 First Ave. East
Kalispell, MT 59901
406-257-4478

Fire on the Mountain

1627 W. Main St. #117
Bozeman, MT 59715
406-388-1421

NEW JERSEY

Hell's Kitchen

216 Lipincott Avenue
Riverside, NJ 08075
(609) 764-1487

Hell's Kitchen

Pennsasken Mart—Store #328
Route #130
Pennsasken, NJ 08019
(609) 764-1330

Hot Kicks

4349 Raymir Place
Wauwatosa, WI 53222
(414) 536-7808

NEW MEXICO

Chile Hill Emporium

Box 9100
Bernalillo, NM 87004
(505) 867-3294

Coyote Cafe General Store

132 West Water Street
Santa Fe, NM 87501
(505) 982-2454
(800) 866-HOWL

The Chile Shop

109 East Water Street
Santa Fe, NM 87501
(505) 983-6080

Chili Patch U.S.A.

204 San Felipe N.W.
Albuquerque, NM 87104
(505) 242-4454
(800) 458-0646

Chili Pepper Emporium

328 San Felipe NW
Albuquerque, NM 87104
(505) 242-7538

Chile Addict

Princess Jeanne Shopping Ctr.
Albuquerque, NM 87112
505-237-9070

Hatch Chile Express

P.O. Box 350
Hatch, NM 87937
(505) 267-3226

Potpourri

303 Romero NW
Plaza Don Luis, Old Town
Albuquerque, NM 87104
(505) 243-4087

Santa Fe Emporium

104 W. San Francisco
Santa Fe, NM 87501
(505) 984-1966

Santa Fe School of Cooking

116 West San Francisco Street
Santa Fe, NM 87501
(505) 983-4511

Noteables

1100 San Mateo NE
Albuquerque, NM 87110
505-255-6995

Angelina's Country Store

3625 Wyoming NE
Albuquerque, NM 87111
505-294-0000

New Mexican Connection

2833 Rhode Island NE
Albuquerque, NM 87110
505-292-5493

Pennysmith's

4026 Rio Grande NW
Albuquerque, NM 87107
505-345-2353

Sagebrush Gift & News

2220 Sunport Blvd SE
Albuquerque, NM 97106
505-243-3100

Cookworks Gourmet Shop

318 S. Guadalupe
Santa Fe, NM 87501
505-988-7676

Cookworks Gourmet Shop

2100 Louisiana Blvd NE
Winrock Mall #56
Albuquerque, NM 87110

NEW YORK**The Hot Shoppe**

142-144 Walton St.
Syracuse, NY 13202
315-424-2545

Pungent Pod

25 Haviland Road
Queensbury, NY 12804
(518) 793-3180

Santa Fe Trading Company

7 Main Street
Tarrytown, NY 10591
(914) 332-1730

Hot Papa's Fiery Flavors

11121 Weeden Road
Randolph, NY 14772
(716) 358-4302

Hot Stuff

227 Sullivan Street
New York, NY 10012
(212) 254-6120
(800) 466-8206

NORTH CAROLINA**Pepperhead Hot Shoppe**

7036 Kristi Court
Garner, NC 27529
(919) 553-4576

A Southern Season

Eastgate Shopping Center
P.O. Box 2678
Chapel Hill, NC 27515
(800) 253-3663

Exclusively Barbecue

products for all barbecue needs
—mail order/retail—two stores
PO Box 3048
Concord, NC 28025
800-948-1009

Coastal Cactus

3105 North Croatan Hwy. Unit 6
Kill Devil Hill, NC 27948
919-441-6600

OHIO

Chutneys

143 Delaware Street
Lexington, OH 44904
(419) 884-2853

Some Like It Hot

3929 Mill Run Ct.
Toledo, OH 43623
419-474-6711

Pepperheads

7523 Whittington Dr.
Parma, OH 44129
216-886-5419

PENNSYLVANIA

Some Like It Hot

309 N. Queen St.
Lancaster, PA 17603
717-396-6557

Suzie Hot Sauce

PO Box 1025
Huntington Valley, PA 19006-1025
215-698-1708

TENNESSEE

Fiery Foods

909 20th Avenue South
Nashville, TN 37212
(615) 320-5475

Bordertown

(main office of chain store chile shops)
315 Wilhagen
Nashville, TN 37217
800-969-1331

TEXAS

Central Market

4001 N. Lamar
Austin, TX 78756
(512) 206-1000

Rivera's Chile Shop

109 1/2 Concho Street
San Antonio, TX 78207
(210) 226-9106

Sambet's Cajun Store

8644 Spicewood Springs Road,
Suite F
Austin, TX 78759
(800) 472-6238

The Stonewall Chili Pepper Company

P.O. Box 241
Stonewall, TX 78671
(210) 644-2667
(800) 232-2995

Sgt. Pepper's Hot Sauce Microbrewery

601 East 53rd St./
PO Box 49565 Austin, TX 78765
Austin, TX 78751
512-452-0449

Homebrew Headquarters

PO Box 835166
Richardson, TX 75083
214-699-1401

B Hot

27106 Stark Ct.
Conroe, TX 77385
713-364-7636

Chile Pepper Emporium

PO Box 370606
El Paso, TX 79937-0606
915-594-8544

UTAH**Hots for You—Chili Pepper
Emporium**

8843 Shady Meadow Drive
Sandy, UT 84093
(801) 255-7800

The Heat is On

531 South -300 East
Springville, UT 84663
801-489-5576

WASHINGTON**Mango n' Chile**

9301 A North Division
Spokane, WA 99218
509-468-5292

WISCONSIN**Hots—Salsa Shop at the Mall**

PO Box 126 Scandinavia, WI
54977
715-467-3152

Castillejo Las Chiles

2952 Thorn Apple Ct.
Racine, WI 53402
414-639-6748

WYOMING**The Whole Earth Grainery**

111 Ivinson Avenue
Laramie, WY 82070
(307) 745-4268

U.S. VIRGIN ISLANDS**Down Island Ventures**

P.O. Box 37
Cruz Bay, St. John, U.S. Virgin
Islands
(809) 693-7000

Pampered Pirate

4 Norre Gade
St. Thomas, U.S. Virgin Islands
00802
(809) 775-5450

**Sunny Caribbean Spice
Company**

P.O. Box 3237
St. Thomas, U.S. Virgin Islands
00803
(809) 494-2178

CANADA**Hot Lovers Fiery Foods**

1282 Wolseley Avenue
Winnipeg, Manitoba R3G 1H4
(204) 772-6418

SWEDEN**BBQ & Chili Co.**

Luntmakargatan 95
113 51 Stockholm Sweden
Phone/Fax 46-8-16 00 02

The Cyber Chilehead Resource Guide

Chile peppers, hot sauces and many other spicy and savory tidbits are floating out there in cyberspace. The World Wide Web (WWW) is an excellent and entertaining place to find chilehead sources for products, information, networking and just plain fun. There are new sites showing up almost daily. Many of the sites have hyper-text links to other sites.

Chileheads Home Page

<http://chile.ucdmc.ucdavis.edu:8000/www/chile.html>

Chilehead Pot Lucks

http://chile.ucdmc.ucdavis.edu:8000/www/pot_lucks.html

Mole' Page

(yes, a page dedicated to that flavorful Mexican sauce)
<http://www.slip.net/~bob-nemo/mole.html>

Firegirl Page

<http://www.mint.net:80/chile/>

Virginia Beach Pepper Lovers Club

"A Love Heat Relationship"
<http://www.mint.net:80/chile/virginia.html>

Caribbean Catalog / Recipes

<http://www.usvi.net/caribcat/arch-r.html>

Chile Today Hot Tamale

Hot Sauce & Chile of the Month Club
<http://emall.com/chile/chile5.html>

Salsa Page

<http://www.panix.com/~clay/coobook/salsa.html>

Creole & Cajun Page

<http://www.webcom.com/~gumbo/recipe-page.html>

Hot Hot Hot

<http://www.hot.presence.com/gp/h3/>

Nemo's Web Hot Page

http://www.slip.net/~bobnemo/bookmarks_6.15.html

Chile Pepper FAQs

http://chile.ucdmc.ucdavis.edu:8000/www/pepper_faq.txt

Wild Bill Hickory's Home Page

<http://www.buffnet/~wildbill/>

University of Guadalajara / Mexican Cuisine

<http://www.udg.mx/ingles/cocina/menu.html>

International Hot Foods

<http://www.xnet.com/~hotfoods/>

Lotsa Hotsa

http://www.nbn.com/starving_artists/lotsa-hotsa/

Cybersauce

<http://www.cybersauce.com/>

Religious Experience

<http://qli.backboard.com/~jmc-fadd/>

Mango N' Chile

<http://www.soar.com/~business/m/mango>

Rattlesnake Ranch

<http://www.pacificablue.com/ranch/>

Zeke's General Store

<http://www.zekes.com/>

Backyard Barbecue Buff

<http://edge.edge.net/~markh/>

Wayne's Chili Page

<http://www.tpoint.net/users/wallen/chili.html>

Parrothead Bar & Grill

<http://tigger.cc.uic.edu/~toby-g/dixie.html>

Pedro's Brazilian Kitchen

<http://superior.carleton.ca/~pwigfull/pedro.html>

Texas Foods

<http://www.microserve.com/~duane/texasfoods.html>

Superbly Southwestern

<http://www.hotchile.com/index.html>

Salsa Express

<http://www.stw.com/se.htm>

The Chili Club - South African "Pod People"

<http://www.global.co.2a/publicat/chili/index.htm>

Mo Hotta, Mo Betta "The World Headquarters of Hot"

<http://www.paccon.com/mohotta>

Floogie's Swamp Cafe

(Cajun cooking recipes)

<http://www.well.com/user/corcoran/floogies.html>

Hottest Pepper

(a site featuring Scoville heat scales for chile peppers)

<http://chile.ucdmc.ucdavis.edu:8000/www/hottest.html>

Chuck Evans' Hot Sauce Collection

PERIOD OF COLLECTION: 1986-JUNE, 1995



We have depended upon labels, observations, and tastings to provide the information on the hot sauces listed.

The Key to the Numerical Listings:

1. Type of sauce

- B=Barbecue;
- C=Chutney;
- E=Enchilada;
- H=Hot Sauce;
- J=Jerk;
- K=Ketchup;
- M=Marinade;
- O=Oil;
- P=Paste;
- S=Salsa or Picante Sauce;
- V=Vinegar;
- W=Chicken Wing Sauce

2. Color of sauce

- B=Brown;
- G=Green;
- O=Orange;
- R=Red;
- W=White;
- Y=Yellow

3. Dominant chile

- C=Chipotle;
- CA=Cayenne;
- N=New Mexican, Anaheim;
- G=Green (no specific name);
- H=Habanero;
- J=Jalapeño;
- O=Other;
- P=Paprika;
- R=Red (no specific name);
- S=Serrano;
- SB=Scotch bonnet;
- T=Tabasco

4. Collectibility rating

- C=Common (easy to obtain);
- S=Scarce (hard to find);
- R=Rare (out of production, unavailable except by traveling to location, no distribution, etc.)

ANTIGUA

Omyra's Pepper Sauce

G. Meyer
1.H, 2.O, 3.SB, 4.R

Susie's Hot Sauce

Upper North Street
St. Johns
1.H, 2.O, 3.H, 4.R

AUSTRALIA

Mr. Garlic Garlic Chilli

Mr. Garlic Pty. Ltd.
5 Barclay St.
Marrickville
Sydney NSW 2204
1.H, 2.R, 3.R, 4.R

BAHAMAS

Bahama Best Hot Goat Pepper Sauce

Bahamas Best Pest Pepper
Sauce Co.
1.H, 2.O, 3.SB, 4.S

Seasoning Choice Hot Sauce

The Two Swipes Co.
Freeport G.B.
1.H, 2.R, 3.R, 4.C

BARBADOS

Aunt May's Hot Pepper Sauce

Aunt May's Food Prod.
1.H, 2.Y, 3.H, 4.R

Aunt May's Jerked Seasoning

Aunt May's Food Products
1.J, 2.B, 3.H, 4.R

Bajan Seasoning

Country Boy Foods Inc.
St. Michael
1.J, 2.B, 3.H, 4.R

Barbados Jack Island Hot Sauce (mild)

L.G. Miller & Son Ltd.
1.H, 2.Y, 3.H, 4.C

Barbados Pepper Sauce the Al Appetiser

Neville A. Edwards
Long Gap, Spooner's Hill
St. Michael
1.H, 2.Y, 3.H, 4.S

Country Boy Hot Pepper Sauce

Country Boy Foods Inc.
St. Michael
1.H, 2.Y, 3.H, 4.S



**Country Home Hot Pepper
Sauce**

Country Home Products
Lower Estate Plantation
St. Michael
1.H, 2.Y, 3.R, 4.S

**Delish Bajan Hot Pepper
Sauce**

Delish Products
Ealing Grove
Christ Church
1.H, 2.Y, 3.H, 4.S

Eve Pepper Sauce

Hibe Investments Ltd.
Bridgetown
1.H, 2.Y, 3.H, 4.S

Golden Acre Pepper Sauce

White Hall
St. Michael
1.H, 2.Y, 3.H, 4.S

**Hot Pepper Sauce Windmill
Products**

L.G. Miller & Sons Ltd.
No. 11 Wilay Industrial Park
1.H, 2.Y, 3.H, 4.S

**Lottie's Premium Sherry
Pepper Wine**

Lottie's Bajan Food Products
Belle Plantation
St. Michael
1.H, 2.C, 3.O, 4.S

**Lottie's True Bajan Premium
Chopped Seasoning**

"Lottie's" Bajan Food Products
Bell Plantation
St. Michael
1.J, 2.B, 3.H, 4.S

**"Lottie's" True Bajan
Premium Hot Pepper Sauce**

Lottie's Bajan Food Products
Belle Plantation
St. Michael
1.H, 2.Y, 3.H, 4.S

**"Lottie's" Bajan-Cajun
Premium Hot Pepper Sauce**

Lottie's Bajan Food Products
Belle Plantation
St. Michael
1.H, 2.R, 3.R, 4.S

**MPL Traditionally Bajan
Pepper Sauce**

Mont-Rose Products, Inc.
Newton Industrial Park
Christ Church
1.H, 2.Y, 3.H, 4.S

**Patsy's Homemade Jerk
Seasoning**

Patsy's Church Village
St. Philip
1.J, 2.B, 3.H, 4.R

**Patsy's Homemade
Seasonings**

Patsy's Foods Products
St. Philip
1.P, 2.G, 3.H, 4.R

**Queen Brand Pepper Sauce
(Barbados No. 1 Brand)**

M. Ashby
St. Michael
1.H, 2.Y, 3.H, 4.S

The S Bend Hot Pepper Sauce

E. Parris & Son NR Spencers
CH CH
1.H, 2.Y, 3.H, 4.R

BARBADOS (cont'd)**Trader Rick Bonny Pepper
Island Hot Sauce**

L.G. Miller & Sons Ltd.
Wildery
1.H, 2.R, 3.R, 4.C

**Trader Rick Mustard/Pepper
Bajan Hot Sauce**

L. G. Miller & Sons Ltd.
Wildery
1.H, 2.Y, 3.O, 4.C

**Windmill Genuine Barbadian
All Seasoning for Pork**

L.G. Miller & Sons Limited
No. 11 Wildey Industrial Park
St. Michael
1.M, 2.G, 3.H, 4.R

**Windmill Products Hot
Pepper Sauce**

L.G. Miller & Sons Ltd.
No 11 Wildey Industrial Park
St. michael
1.H, 2.Y, 3.H, 4.C

**Windmill Products Hot Pepper
w/chpd onion, garlic**

L.G. Miller & Sons Ltd.
No. 11 Wildey Industrial Park
St. Michael
1.H, 2.R, 3.H, 4.S

**Windmill Barbados Hot
Pepper Sauce**

L.G. Miller & Sons Ltd.
No. 11 Wildey Industrial Park
St. Michael
1.H, 2.&, 3.H, 4.S

BELGIUM**Devos Lemmens Anno1886
Chili Sauce**

Hergestellt Von Continental
Foods
2870 Puurs
Rijksweg 16
1.B, 2.R, 3.R, 4.S

BELIZE**Habanero Five Drops**

Habanero Five Drops
Belize City
1.H, 2.R, 3.H, 4.S

**Marie Sharp's Habanero
Pepper Sauce**

No. 2 Stann Creek Valley
1.H, 2.O, 3.H, 4.C

**Marie Sharp's Habanero
Pepper Sauce (mild)**

Marie Sharps
No. 1 Stann Creek Valley
1.H, 2.O, 3.H, 4.C

**Marie Sharp's MS Exotic
Steak Sauce**

Marie Sharps Fine Foods
1.B, 2.H, 3.S, 4.C

**Melinda's Hot Hot Pepper
Sauce**

Melinda's
PO Box 6
Dangriga
1.H, 2.R, 3.H, 4.R

**Melinda Original Habanero
pepper Sauce xxxtra hot**

Melinda's Ltd.
Stan Creek Valley
1.H, 2.R, 3.H, 4.C

BERMUDA

Outerbridge's Sherry Rum Peppers Sauce

Outerbridge Peppers, Ltd.
PO Box FL85
Flatts FLBS
1.H, 2.B, 3.R, 4.C

Outerbridge's Very Hot Barbecue Sauce Original

Outerbridge Peppers Ltd.
PO Box FL85
Flatts 3
1.B, 2.B, 3.R, 4.S

Outerbridge's Wine Vinegar Peppers Original

Outerbridge peppers Ltd.
PO Box FL85
Flatts
1.H 2.B, 3.R, 4.C

Outerbridge's Royal Full Hot Rum Peppers Sauce

Outerbridge Peppers, Ltd.
PO Box FL85
Flatts 3
1.H, 2.B, 3.R, 4.C

Outerbridge's Sherry Peppers Sauce Original

Outerbridge Peppers, Ltd.
PO Box FL85
Flatts FLBX
1.H, 2.B, 3.O, 4.C

BRAZIL

Arisco Molho de Pimenta Vermelha

Arisco Productos Alimenticios
Ltd.
1.H, 2.R, 3.O, 4.R

Arisco Pimenta Malagueta Vermelha

Arisco Productos Alimenticios
Ltd.
1.H, 2.R, 3.O, 4.R

Cica Pepper Sauce

Cica Industrial de Conser Vas
Alimenticias "CICA"
Rue Cica, 201 - Jundial - SP
1.H, 2.R, 3.R, 4.R

CANADA

Caribbean Gourmet Triple Barn Burner Super Hot

Tropical Adventures Foods
21-10405 Jasper Ave.
Edmonton
ABT5J352
1.H, 2.O, 3.R, 4.C



CANADA (cont'd)***Caribbean Gourmet Triple
Barn Burner Super Hot***

Tropical Adventure Foods
21-104405 Jasper Ave.
Edmonton
1.H, 2.O, 3.R, 4.S

China Sun Hot Chili Sauce

National Importers Ltd.
North Vancouver, British
Columbia
1.H, 2.R, 3.R, 4.S

***Island Shack Jerk Mesquite
Marinade***

Sable & Rosenfeld Foods Ltd.
Toronto
Ontario
M5CZRG
1.M, 2.B, 3.SB, 4.C

***Jamaican Brand Jerk
Seasoning***

Islanders Spices
Toronto
1.J, 2.B, 3.SB, 4.S

***La Eleccion del Presidente
Hot Salsa Picante***

Loblaw Companies
1.S, 2.R, 3.J, 4.C

MexiCasa Taco Sauce

Thomas Jo Lipton, Inc.
Toronto, Ontario
1.S, 2.R, 3.J, 4.C

Montego Hot Pepper Sauce

Montego Imports/Exports
Toronto
1.H, 2.R, 3.R, 4.C

Mr. Goudas Pepper Sauce

Goudas Food Products Co. Ltd.
Toronto, Ontario
1.H, 2.R, 3.R, 4.R

***Mr. Goudas Trinidad Style
Hot Sauce***

Goudas Food Products Co. Ltd.
Toronto, Ontario
1.H, 2.R, 3.O, 4.S

***Old El Paso Hot Salsa
Thick'n Chunky***

Old El Paso Foods Co.
Toronto, Ontario
1.S, 2.R, 3.G, 4.C



**Presidents Choice LA Hot
Sauce**

Sunfresh Limited
22 St. Clair Ave E
Toronto, M4T2S8
1.H, 2.R, 3.CA, 4.C

**Rebel Fire No. 1 Jalapeño
Pepper Sauce**

Rebel Fire Foods Inc.
Toronto, Ontario, M6G3R1
1.H, 2.R, 3.J, 4.C

**Rebel Fire No. 2 Chili Sauce
- Hot**

Rebel Fire Foods Inc.
Toronto, Ontario M6G3R1
1.H, 2.R, 3.SB, 4.C

**Rebel Fire No. 3 Jamaican-
style Pepper Sauce**

Rebel Fire Foods Inc.
Toronto, Ontario M6G3R1
1.H, 2.Y, 3.SB, 4.C

Santos Gourmet Salsa

Santos Salsa
4247 Dieppe Rd.
Victoria, British Columbia
1.S, 2.R, 3.G, 4.S

Tantos Extra Hot Sauce

Noor's Import Canada
Central America
1.H, 2.R, 3.CA, 4.C

Tio Sancho Taco Sauce (hot)

Brooke Bond
Toronto, Ontario
1.H, 2.R, 3.G, 4.C

CHINA

**Amoy Chinesis Che Chill-
Wurzsauce sub-pikant st cs**

Amoy Food Ltd.
15 Dai Fu Street
Tai Po
1.H, 2.R, 3.R, 4.R

**Amoy Chinesische Wurzsauce
Chilli Sauce**

Amoy Food, Ltd.
15 Dai Fu Street
Tai Po
1.H, 2.R, 3.R, 4.S

B.B. Pure Hot Sauce

Taiwan
1.H, 2.R, 3.R, 4.S

House of Lee Chili Sauce

Lee Kum Kee Co. Ltd.
Tai Po
1.H, 2.O, 3.R, 4.C

**Koon Chun Sauce Factory
Chili Sauce**

Emballe par Koon Chun Hing
Kee Soy & Sauce FTY
Lot 1910 D.D. 107
Yuen Cong.
1.H, 2.R, 3.R, 4.S

**Lee Kum Kee Chili Garlic
Sauce**

Lee Kum Kee Co., Ltd.
40 Skek Pai Wan Rd.
Tin Wan Aberdeen
1.H, 2.R, 3.R, 4.C

**Wanjashan Hot Steak Sauce
(Chinese style)**

Wan Jia Shian Brewery Co. Ltd.
Taipei
1.O, 2.B, 3.P, 4.S

COLOMBIA

Fiery Green Salsa Amazon Pepper

Comexa
Cartagena
Coloumbia
1.H, 2.G, 3.O, 4.R

Fiery Red Salsa Amazon Pepper

Comexa
Cartagena
1.H, 2.R, 3.O, 4.R

Green Peppers in Vinegar Amazon Pepper

Comexa
Cartagena
1.H, 2.G, 3.O, 4.R

La Colima Hot Pepper Salad

Productos Alimenticios La
Colima LTD
Apartado
Aereo 52418
Medellin
1.H, 2.R, 3.R, 4.R

COSTA RICA

Alfaro Salsa

Industrias Alfaro
Alajuela
1.H, 2.B, 3.R, 4.R

Chilerito Banquete Crushed Pepper Sauce

Productos Columbia SA
San Jose
1.H, 2.R, 3.CA, 4.R

Chilero Negrini

Productos Negrini SA
San Jose
1.H, 2.R, 3.O, 4.R

Cocinas del Campo Salsa Picante

Cocinas del Campo
Escazu
Costa Rica
1.H, 2.R, 3.R, 4.R

Katsi Salsa Picante

Producto Centroamericano
hecho en Costa Rica
pur Alimentos Kamuk
International S.A.
1.S, 2.O, 3.O, 4.S

Lizano Extra Salsa

Productos Lizano SA
Alajuela
1.H, 2.B, 3.R, 4.C

Negrini Chilero

Producto Centroamericano
hecho en Costa Rica por
Productos Negrini, Ltda.
1.H, 2.O, 3.O, 4.S

Papa Joe Authentic Caribbean Curry-Papaya Marinade

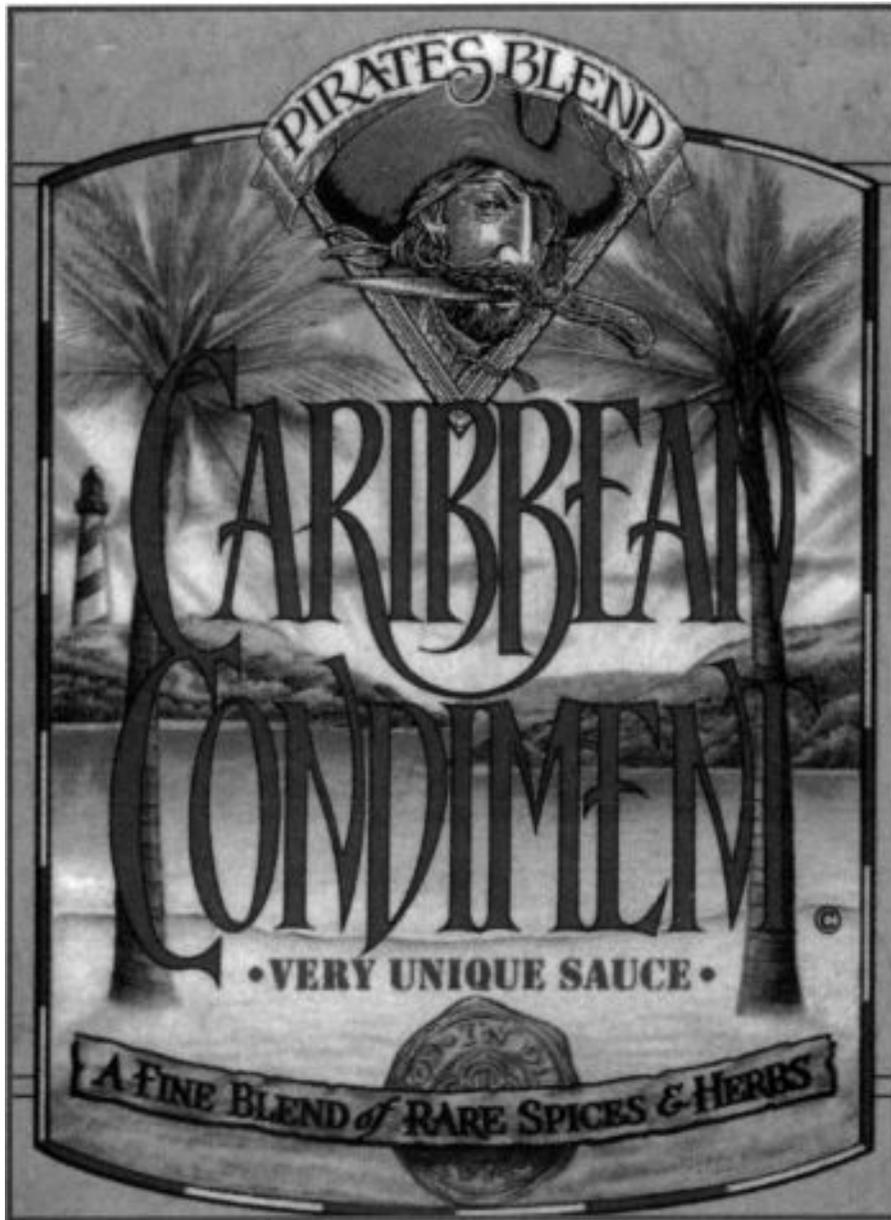
Agroex Portadura del este, SA
PO Box 405
San Jose
1.M, 2.B, 3.SB, 4.C

Papa Joe Authentic Crbn Pineapple Caliente Frt Sls

Agroexportadora del Este, SA
PO Box 405
San Jose
1.H, 2.B, 3.SB, 4.C

Papa Joe Authentic Crbn Scotch Bonnet Red Pepper

Agroexportadora del este, SA
PO Box 405
San Jose
1.H, 2.R, 3.SB, 4.C



Salsa Criolla

Producto Centroamericano
 Hecho En Costa Rica Por:
 Salisa S.A.
 1.S, 2.B, 3.R, 4.R

Salisa Tabasco

Salisa, S.A.
 San Jose
 1.H, 2.R, 3.T, 4.R

Salsa Rica

Producto Centroamericano
 Hecho en Costa Rica
 1.H, 2.B, 3.R, 4.S

***Tipica Tropical Sauce
 Crushed Pepper Sauce***

Productos Columbia
 PO Box 284-1200
 San Jose
 1.H, 2.R, 3.H, 4.S

COSTA RICA (cont'd)

Tipica Tropical Sauce

Jalapeño Sauce

Productos Columbia
PO Box 284-1200
San Jose
1.H, 2.G, 3.J, 4.S

Tipica Tropical Sauce Mango Hot Sauce

Productos Columbia
PO Box 284-1200
San Jose
1.H, 2.O, 3.H, 4.S

Tipica Tropical Sauce Passion Fruit Hot Sauce

Productos Columbia
PO Box 284-1200
San Jose
1.H, 2.O, 3.H, 4.S

Tipica Tropical Sauce Pineapple Hot Sauce

Productos Columbia
PO Box 284-1200
San Jose
1.H, 2.B, 3.H, 4.S

Tipica Tropical Sauce Tamarind Hot Sauce

Productos Columbia
PO Box 284-1200
San Jose
1.H, 2.B, 3.H, 4.S

DOMINICA

Bello Hot Pepper Sauce

Parry W. Bellot & Co. Ltd.
Castle Comfort
1.H, 2.O, 3.H, 4.C

Green Isle Classic Red Cayenne Pepper Sauce

Parry W. Bellot & Co. Ltd.
Castle Comfort
1.H, 2.R, 3.CA, 4.C

S.P.I.C.E. Sauce/Creole Epicee

S.P.I.C.E. SA Baie-Mahault
Guadeloupe F.W.I.
1.H, 2.O, 3.R, 4.S

West Indies Creole Hot Pepper Sauce

P.W. Behot & Co. Ltd.
Castle Comfort
1.H, 2.R, 3.R, 4.C

West Indies Creole Hot Pepper Sauce

P. W. Bellot & Co. Ltd.
Castle Comfort
1.H, 2.R, 3.H, 4.S

EGYPT

Gobar Hot Sauce

Family Foods, S.A.E.
1.H, 2.R, 3.R, 4.S

ENGLAND

Grace Yellow Bird Pepper Sauce

Terfloth & Kennedy (UK) Ltd.
Richmond, Surrey
1.H, 2.Y, 3.SB, 4.S

Hammonds Jamaica Style Hot Pepper Sauce

Hammonds of Yorkshire
Apperley Bridge
Yorkshire BD100LY
1.H, 2.B, 3.R, 4.S

Lea & Perrins Gourmet and Garlic Sauce

Hergestelit Von/Geproduceerd door:

Lea & Perrins Ltd.
Worcester
1.H, 2.R, 3.P, 4.S

Lea & Perrins Hot Pepper Sauce

Lea & Perrins Ltd.
Worcester WR57DT
1.H, 2.R, 3.T, 4.R

Lina Hot Sauce

Sacy Limited
Cotts House, Camomile St.
1.H, 2.R, 3.CA, 4.R

Patak's Original Curry Paste (mild)

Patak (spices) Ltd.
Wigan
1.P, 2.B, 3.R, 4.C

Sharwood's Fine Foods Tomato & Chilli Chutney

J.A. Sharwood & Co. Ltd.
London
1.C, 2.B, 3.R, 4.C

Sharwood's India Extra Hot Vindaloo Curry Sauce

J.A. Sharwood & Co. Ltd.
London NW10 6NV
1.H, 2.B, 3.R, 4.S

Sharwood's Tomato & Chilli Chutney

J.A. Sharwood & Co. Ltd.
London
NW106NU
1.C, 2.R, 3.R, 4.S

Tomato & Chilli Sauce

Crabtree & Evelyn
London
1.H, 2.B, 3.R, 4.S

FRANCE

Dea Harissa

Ste OTRA-Rolli Dom. du Grand Frigolet BP45
13151 Tarascon
Cedex
1.H, 2.R, 3.R, 4.R

Harissa Sauce Piquante DEA brand

Otra Barbier Dauphin
BP 45 13151 Tarascon
1.P, 2.R, 3.R, 4.S

Suzi-Wan Sambal Oelek

Master Foods
1.H, 2.R, 3.R, 4.S

GERMANY

Ajvar

Kattus-Ratingen
1.P, 2.O, 3.R, 4.R

Apple Texas Relish Extra Hot

Appel
1.S, 2.R, 3.P, 4.R

Chili Sauce - Kattus

Kattus
Ratingen
1.S, 2.R, 3.P, 4.R

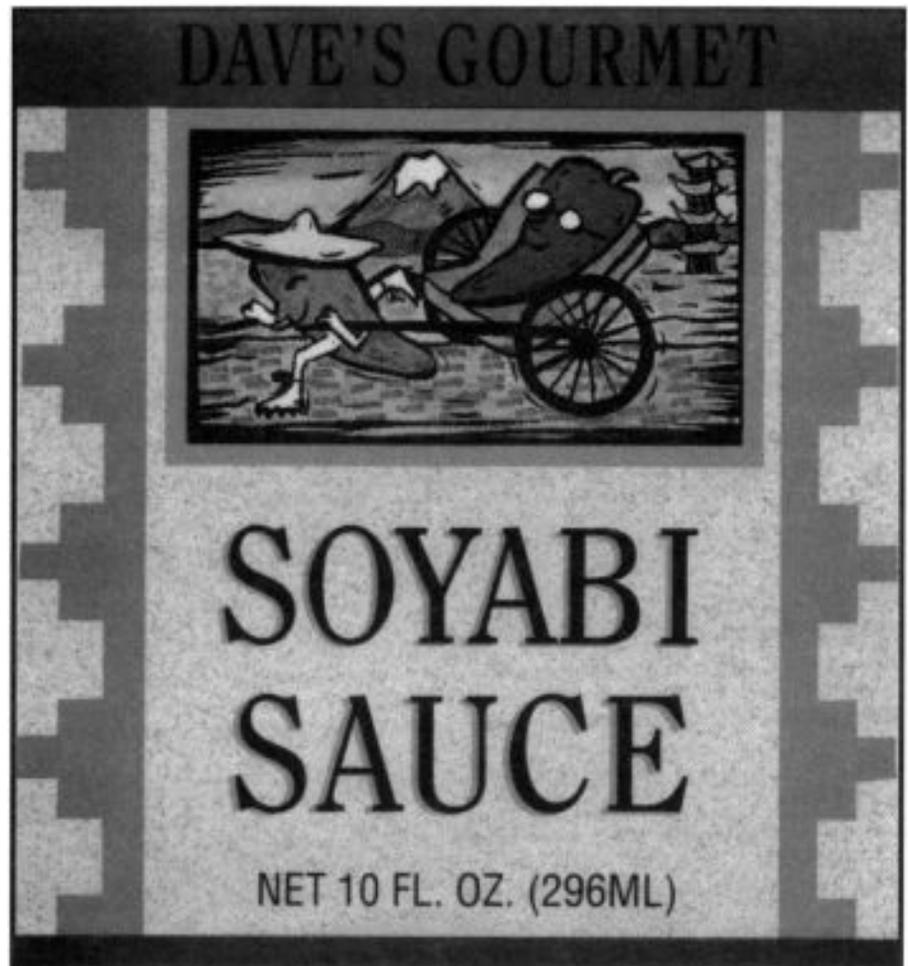
Feinkost Dittmann

Serbischer Aiwar Gewurzpaste
Feinkost Dittmann
6204 Taunujstein 5
1.K, 2.R, 3.P, 4.S

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**



...You can correctly
spell and pronounce
chipotle, capsicum
chinense, scoville, and
xnipec... and know
what the terms mean.



GERMANY (cont'd)

Harissa-Kattus

Kattus-Ratingen
1.P, 2.R, 3.R, 4.R

***Kattus Sauce Tzingana
Patrika Sauce***

Kattus-Ratingen
1.H, 2.R, 3.P, 4.S

Kuhne Hot Chili Sauce

Carl Kuhne KG
Hamburg 50
BRD
1.H, 2.R, 3.P, 4.S

***Kuhne Mexico Sauce mit
Mais und Chili***

Carl Kuhne KG
Hamburg
1.S, 2.R, 3.P, 4.R

***Kuhne Steak House American
Grill***

Carl Kuhne KG
Hamburg 50
BRD
1.H, 2.R, 3.P, 4.S

Lacroix Chili Sauce

Eugen LaCroix GMBH
D-6
Frankfurt EV-90
1.K, 2.R, 3.P, 4.R

Peperonata

Kattus-Ratingen
1.S, 2.R, 3.P, 4.R

Pfeffer Sauce

Kattus-Ratingen
1.H, 2.R, 3.R, 4.S

Probare Ajvar**Paprikazubereitung**

Importiert durch Skandinavien-
und-sud-Import GmbH
8031 Maisach
1.H, 2.O, 3.P, 4.R

Sambal Oelek-Kattus

Kattus
Ratingen
1.P, 2.R, 3.R, 4.R

GRAND CAYMAN ISLAND**Hell Sauce**

Krista's Kitchen
1.H, 2.R, 3.SB, 4.R

GRENADA**Grenfruit Spicy Sauce**

Grenfruit Women's Co-op
Grand Roy
1.H, 2.B, 3.H, 4.S

GUATEMALA**Ana Belly Extra Salsa****Picante Hot Sauce**

Ana Belly S.A.
1.H, 2.R, 3.R, 4.R

Ana Belly Extra Hot Sauce

Ana Belly S.A.
1.H, 2.R, 3.R, 4.R

Chiltepe Picamas

P.A.C.A.
1.H, 2.O, 3.O, 4.R

HOLLAND**Bamboo Garden Sambal****Oelek**

Skandinavien-und Sud Import
GmbH
8031 Maisach
1.P, 2.R, 3.R, 4.S

Condimex Sambal Oelek Hot**Pepper Condiment**

Conimex 3740 AA
Baarn
1.H, 2.R, 3.R, 4.S

Condimex Sambal Tjampoer

Conimex Baarn Holland
1.P, 2.O, 3.R, 4.C

Heinz Hot Chili Sauce

H. J. Heinz B.V.
ELST (GLD)
1.H, 2.R, 3.R, 4.R

Hot Chili Sauce

Kattus
1.H, 2.R, 3.R, 4.S

Pirate Sambal Oelek (Red**Pepper Sauce)**

Efefirat Feinkost
2800 Bremen 61
Amsterdam
1.H, 2.R, 3.P, 4.R

Sambal Oelek

Koningsvogel
Rijswijk
1.P, 2.R, 3.R, 4.S

HONDURAS

Satan's Sauce

The Pepper Co.
San Pedro Sula
1.H, 2.O, 3.T, 4.S

INDIA

Bedekar's Chili Pickle in Oil

mfg/ V.P. Bedekar & Son Pvt.
Ltd.
56, Ghorpure Path
Bombay 400 004
1.P, 2.G, 3.G, 4.R

Dipy's Chilico Sauce

Herbertsons Ltd.
22 Homi Mody St.
Bombay
1.H, 2.R, 3.R, 4.S

ITALY

Small Hot Red Peppers Dressing

Goldex S.R.L.
Box 23
17031 Albenga
1.O, 2.R, 3.R, 4.R

JAMAICA

4 Seasons Jerk Seasoning Condiment "Jerk"

Neal & Massy Jamaica Ltd.
9 Molyne Rd.
Kingston 10
1.J, 2.B, 3.H, 4.R

Busha Browne's Original Planter's Spicy Piquant Sauce

Scott's Preserves, Ltd.
Twickenham Park
1.H, 2.B, 3.R, 4.C

Busha Browne's Pukka Hot Pepper Sauce

Busha Browne's Co. Ltd.
Twickenham Park PO Box 94
Spanish Town
1.H, 2.R, 3.SB, 4.C

Busha Browne's Spicy Tomato Love Apple Sauce

Scott's Preserves, Ltd.
Twickenham Park
1.H, 2.R, 3.R, 4.C

Busha Browne's Walkerswood Jerk Seasoning

Busha Brown's Co. Ltd.
1.J, 2.B, 3.SB, 4.C

DeLite Jamaican Hot Jerk Seasoning

Industrial Commercial
Developments Inc.
7-9 Harbour St.
Kingston
1.J, 2.B, 3.SB, 4.S

Eve Hot Pepper Sauce

Facey Commodity Co. Ltd.
Kingston
1.H, 2.R, 3.R, 4.S

Garden Foods Brown Table Sauce

M.F.V. Ltd.
PO Box 143
Port Maria
St. Mary
1.H, 2.B, 3.R, 4.S

Geddy's Hot Pepper Sauce

Gray's Pepper Products
Savannah La Mar
Westmoreland
1.H, 2.R, 3.H, 4.S

**Grace Very Hot–Pure Bonnet
Hot Pepper Sauce**

Grace Kennedy & Co. Ltd.
Kingston
1.H, 2.R, 3.SB, 4.C

Grace Classic Hot Pepper Sauce

Grace Kennedy & Co. Ltd.
64 Harbour St.
Kingston
1.H, 2.R, 3.O, 4.C

Grace Hot Pepper Sauce

Grace Kennedy & Co., Ltd.
64 Harbour St.
Kingston
1.H, 2.R, 3.SB, 4.C

**Grace Jamaican Jerk
Seasoning**

Grace Kennedy & Co. Ltd.
64 Harbour St.
Kingston
1.J, 2.B, 3.SB, 4.C

Gray's Pepper Sauce Piquante

Gray's Pepper Products Ltd.
Savanna La-Mar
1.H, 2.R, 3.SB, 4.S

Hak Has Hot Pepper Sauce

Hak Has Mfg. Limited
62 A. Waterloo Rd
Kgn 2
1.H, 2.B, 3.H, 4.S

**Hak Has Jamaican Jerk
Seasoning**

Hak Has Manufacturing Ltd.
188 Spanish Town Rd.
1.J, 2.B, 3.H, 4.C

**Hak Has Scotch Bonnet
Sauce**

Hak Has Limited
62A Waterloo Rd.
1.H, 2.Y, 3.SB, 4.C

Hak Has Hot Pepper Sauce

Hak Has Mfg. Limited
62A Waterloo Rd.
Kgn 2
1.H, 2.R, 3.R, 4.C

**Island Spice Fire Pepper
Sauce**

Island Spice Ltd.
2 South Champ Rd C.S.O.
1.H, 2.R, 3.R, 4.C

**Jamaica Hell Fire Hot Pepper
Concentrate**

AID Jamaica Ltd.
Kingston
1.H, 2.R, 3.SB, 4.C

Juliana Hot Sauce

Fabriquee Par Tijule Co. Ltd.
30 Paisley Pen
Palmer's Cross
Clarendon
1.H, 2.B, 3.SB, 4.S

**Miracle Scotch Bonnet
Pepper Sauce**

Industrial Sales Ltd.
107 Marcus Garvey Dr.
Kingston 13
1.H, 2.Y, 3.SB, 4.S

**Miracle Scotch Bonnet
Pepper Sauce**

Industrial Sales Limited
107 Marcus Garvey Dr.
Kingston
1.U, 2.O, 3.SB, 4.S

**Nel's Old Time Hell Hot Hot
Pepper Concentrate**

Tijule Co. Ltd.
30 Paisley Ave
Palmer's Cross, Clarendon
1.H, 2.R, 3.R, 4.C

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**

♣ ♣ ♣ ♣ ♣ ♣ ♣

...You never go into a
grocery store without
checking the hot sauce
section first.

JAMAICA (cont'd)

Original Jamaica Jerk

Jamaica Jerk
1.J, 2.B, 3.SB, 4.R
Picapeppa Pepper Sauce
Picapepper Co., Ltd.
2Shooters Hill
1.H, 2.R, 3.R, 4.S

Pickapeppa Sauce

Products of the Pickapeppa Co.
Ltd.
Shooters Hill
1.H, 2.B, 3.R, 4.C

Pirate's Pepper Jamaican Jerk Style Table Sauce

Temptations
82 Lady Musgrave Rd.
Kingston 10
1.J, 2.B, 3.B, 4.S

Plaza Country-style Pepper Sauce

Fletcher-Bownam Ltd.
Yallahs
1.H, 2.Y, 3.SB, 4.S

Poivre Hot Pepper Sauce

Lewis Kelly & Sons, Ltd.
281 Spanish Town Rd.
Kingston
1.H, 2.R, 3.SB, 4.S

Robert's Crushed Peppers

Robert's Products Co. Ltd.
7 Norwich Ave.
Kingston
1.H, 2.R, 3.H, 4.S

Robert's Cariba Sauce (very hot)

Robert's Products Co., Ltd.
7 Norwich Ave.
Kingston
1.H, 2.B, 3.SB, 4.R

Scotch Bonnet Jamaican Hot Sauce

Shermac Limited
59 Hope Rd.
Kingston 6
1.S, 2.B, 3.SB, 4.S

Spice Island West Indian Sauce

L.W. Gray
1.H, 2.Y, 3.SB, 4.R

Spicy & Hot Bullshots & Pepper Bloody Mary Sherry

Scotts Ltd. for Busha Browne's
Co. Ltd.
Twickenham Park
1.H, 2.R, 3.SB, 4.C

Walkerswood Jamaican Jerk Seasoning

Cottage Industries, Ltd.
Walkerwood PO
St. Ann
1.J, 2.B, 3.SB, 4.C

JAPAN

La Yo Chili Oil

S&B Shokuhin Co., Ltd.
Tokoyo 103
1.O, 2.R, 3.R, 4.R

Mitoku Green Hot Citrus Spicy Citron Sauce

Mitoku Co. Ltd.
Tokyo
1.H, 2.G, 3.R, 4.R

CENTURY



HOT
PEPPER
SAUCE

5 fl. oz. (147 ml)

MALAYSIA

Cheong Chan Chilli Sauce
(hot)

Cheong Chan (Hup Kee) SDo V
BHD

Peti Sural 51, 36 Jalan Penchala
46700 Petaling Jaya

Selangor

1.H, 2.R, 3.R, 4.S

Chili Crab Sauce

Tan Kimhock Tong Seng Food
Industry

Melaka

1.H, 2.R, 3.R, 4.S

Kampong Koh Kakasos Cili
Bawang Puteh

Ultigreen Industries Sdn. Bhd.

IPOH-Jelapang Rd. 30020 IPOH

Perak

Bhutan

1.H, 2.R, 3.R, 4.R

Lingham's Chilly Sauce

Lingham & Son (m) SDN BHD

4870 Mak Mandin Industrial

Estates, MK 14

Butterworth P.W.

1.H, 2.B, 3.R, 4.S

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**



**...There are more that
30 opened bottles of
hot sauce in your
refrigerator.**

MEXICO

911

Pajaro Rojo Calle 21
Merida

1.H, 2.R, 3.H, 4.C

Adobo Dona Maria

Herdez, SA de CV
San Luis Potosi

1.P, 2.B, 3.O, 4.C

Bueno Pipian Paste

Bueno Alimentos, SA
Monterrey

Nuevo Leon

1.P, 2.B, 3.O, 4.C

Bufalo Chiles Habaneros Encurtidos

Empacadora Bufalo SA de CV
Mexico City

1.V, 2.O, 3.H, 4.R

Bufalo Mexican Extra Hot Sauce Salsa Picante

Empacadora Bufalo, SA
Mexico City

1.H, 2.R, 3.H, 4.R

Bufalo Saba Picante

Empacadora Bufalo SA de CV
Mexico City

1.H, 2.R, 3.O, 4.C

Bufalo Salsa Picante

Empacadora Bufalo, SA de CV
Prof. Av.

San Antonio 212-A, 01460

1.H, 2.R, 3.O, 4.C

Bufalo Salsa Extra Picante

Empacadora Bufalo SA de CV
Mexico City

1.H, 2.R, 3.O, 4.S

Bufalo Salsa Jalapeño Rojo

Empacadora Bufalo SA de CV
Mexico City

1.H, 2.R, 3.J, 4.C

Camporrico

Camporrico Jugos &
Mermeladas SA de CV

1.S, 2.R, 3.S, 4.S

Chila Salsa Picante

Janosa San Luis R.C. Son Reg
B.S.A.

No. 91817-A

1.H, 2.B, 3.O, 4.R

Chile Habanero Salsa Picante

Productos Los Cardenaces SA de
CV

Calle 54 No 368-A x 37 y 39
Merida

1.S, 2.G, 3.H, 4.R

Chipotle Peppers in Adobo Sauce

Empacadora San Marcos SA de CV
Napalucan

Puebla

1.M, 2.B, 3.C, 4.C

Cholula

Sangrila De La Vivda De
Sanchez S.A.

Chapala

Jalisco

45900

1.H, 2.R, 3.O, 4.C

Clasico Salsa para Antojitos

Productos Frugo, SA
Salamanca C.P. 36850

Guanajuato

1.S, 2.R, 3.S, 4.R

**Clemente Jacques Mexican
Homestyle Salsa**

Clemente Jacques y CIA, SA de
CV
Queretaro
1.S, 2.R, 3.S, 4.C

**Clemente Jacques Salsa de
Chile de Arbol**

Clemente Jacques, SA de CV
Queretaro
1.H, 2.B, 3.O, 4.C

**Clemente Jacques Salsa de
Chile Jalapeño Rojo**

Clemente Jacques y Cia, SA de
CV
Queretaro
1.H, 2.R, 3.J, 4.C

**Clemente Jacques Salsa
Ranchera**

Clemente Jacques y Cia, SA
Queretaro
1.S, 2.B, 3.J, 4.C

**Conservas Guajardo Salsa
Picante**

Carlos b Zetina 401-2
Xalostoc EDO
1.H, 2.B, 3.O, 4.S

Del Monte Salsa Chipotle

Del Monte, SA de CV
Irapuato
Guanajuato
1.H, 2.B, 3.C, 4.S

**Del Monte Salsa Para
Guisados**

Del Monte Carretera Irapuato
Guanajuato
1.S, 2.R, 3.O, 4.S

**Del Monte Salsa Para
Guisados Pasilla**

Del Monte SA de CV
Irapuato
Guanajuato
1.S, 2.B, 3.O, 4.S

**Don Ricardo Salsa de Chile
Piquin**

Productos Alimenticios de
Juarez
Juarez
1.H, 2.R, 3.P, 4.S

Dona Maria Mole

Herdez, SA de CV
Planta San Luis
1.M, 2.B, 3.R, 4.C

Dona Maria Mole Verde

Herdez, SA de CV
San Luis, Potosi
1.M, 2.G, 3.G, 4.C

El Torito Salsa Superior

Productos Sazonadores
Guadalajara, Jalisco
1.H, 2.R, 3.R, 4.S





***El Yucateco Salsa Maya Kut
de Chile Habanero***

Priamo J. Gamboa O.
Merida, Yucatan
1.H, 2.R, 3.H, 4.S

***El Yucateco Salsa Popular de
Chile Habanero***

Priamo J. Gamboa
Merida, Yucatan
1.H, 2.R, 3.H, 4.S

***Empacadora San Marcos
Poblana Sauce (mild)***

Corretera Amozoc-Oriental
KM 54
Nopalucan, Puebla
1.S, 2.R, 3.O, 4.C

***Empacadora San Marcos
Tomatillo Sauce (mild)***

Carretera
Amozoc-Oriental Km54
Nopalucan, Puebla
1.S, 2.G, 3.G, 4.C

Flam-N-John

Hot Heads Inc. by Pajaro Rojo
Merida, Yucatan
1.H, 2.R, 3.H, 4.C

***La Anita Habanero Pepper
Sauce***

Condimentos La Anita
Merida, Yucatan
1.H, 2.R, 3.H, 4.S

La Anita Hot Pepper Sauce

La Anita Condimentos y Salsas,
SA

Merida, Yucatan

1.H, 2.R, 3.H, 4.S

La Botanera Salsa Picante

Mega Alimentos, SA de CV

Antiguo Camino A Villa De
Garcia No. 111

Santa Catarina

1.H, 2.B, 3.O, 4.R

**La Costena Authentic
Mexican Hot Sauce**

Conservas La Costena, SA

Tulpetlac, Edo

1.H, 2.R, 3.S, 4.C

**La Costena Authentic
Mexican Hot Sauce**

Conservas La Costna s.a.

Tulpetlac, Edo

1.H, 2.B, 3.S, 4.C

**La Costena Chipotle Peppers
in Adobo Sauce**

Conservas La Costena SA de CV

via Morelos #268 CP

55400, Tulpet Lac, edo

1.C, 2.R, 3.C, 4.C

**La Costena Homestyle
Mexican Hot Sauce**

La Costena SA de CV via

Morelos No 268 cp 55400

Tulpetlac edo de Mexico

1.S, 2.R, 3.S, 4.C

**La Favorita Salsa Picante de
Chili Habanero**

Hector Nevarez Martinez

1 Guala 436

Col. Mitras Norte, Monterey

1.H, 2.O, 3.H, 4.C

La Gloria Saka Taquera

Arancia Productos Embasa SA
de CV

Celaya, Guanajuato

1.H, 2.R, 3.O, 4.S

La Gloria Salsa Borracha

Arancia Productos Embasa SA
de CV

Celaya, Guanajuata

1.S, 2.B, 3.J, 4.S

**La Gloria Salsa Chile
Chipotle**

Arancia Productos Embasa, SA
de CV

Juarez

1.H, 2.B, 3.C, 4.C

**La Gloria Salsa Mexicana de
Jalapeño**

Elaborado por Arancia SA de CV

Celaya, Guanajuato

1.S, 2.R, 3.J, 4.C

La Guacamaya

Fabrica de Salsas La

Guacamaya, SAdeCV

Rosario, Sinaloa

1.H, 2.R, 3.O, 4.S

**La Morena Chipotle Peppers
in Adobo Sauce**

Productos Alimenticios La

Morena, S.A.

Monterrey No. 7 Villa R. Lara

Grajales, Puebla

1.H, 2.B, 3.C, 4.S

La Sabroza Adobe Marinade

Alimentos Sabroza, SA de CV

Monterrey, Nuevoleon

1.M, 2.B, 3.O, 4.S

**La Sabroza Mole Verde
Cooking Sauce**

Alimentos Naturales Sabroza SA
de CV
Monterrey, Nuevoleon
1.M, 2.B, 3.O, 4.C

**La Sabroza Pasilla Cooking
Sauce**

Alimentos Sabroza SA de CV
Monterrey, Nuevoleon
1.P, 2.B, 3.O, 4.S

La Sabroza Salsa Mexicana

Alimentos Naturales Sabroza SA
de CV
Monterrey, Nuevoleon
1.S, 2.R, 3.J, 4.S

**La Sabroza Salsa Picante
Chipotle**

Alimentos Naturales Sabroza SA
de CV
Monterrey, Nuevo Leon
1.S, 2.R, 3.C, 4.C

**LaGloria Salsa Mexicana
Con Chile Jalapeño**

Arancia Productos Embasa, SA
de CV
Celaya, Guanajuato
1.S, 2.R, 3.J, 4.S

**LaGloria Salsa Verde con
Chile Jalapeño**

Arancia Productos Embasa,
SAdeCV
Celayo, Guanajuato
1.S, 2.G, 3.J, 4.C

LaGuaca-Maya Hot Sauce

Industrias Guacamaya SA
de CV
Culiacan, Sinoloa
1.H, 2.R, 3.O, 4.S

**Loltun Salsa Picante de
Chiles Habaneros**

Productos Lol-Tun SA
1.H, 2.R, 3.H, 4.C

**Loltun Habanero Peppers Hot
Sauce**

Productos Lol-Tun, SA R. Flores
Magon 486-D
Mexico City
1.H, 2.R, 3.H, 4.C

**Marin Salsa Picante de Chile
Habanero**

Elaborado Por Condimentos y
Productos Marin
S.A. de cv
Merida & UC, 97148
1.H, 2.B, 3.H, 4.S

**Marin Salsa Picante de Chile
Habanero**

Felipe Marin Gozalez
Merida, Yucatan
1.H, 2.R, 3.H, 4.S

Mole Paste La Potosina

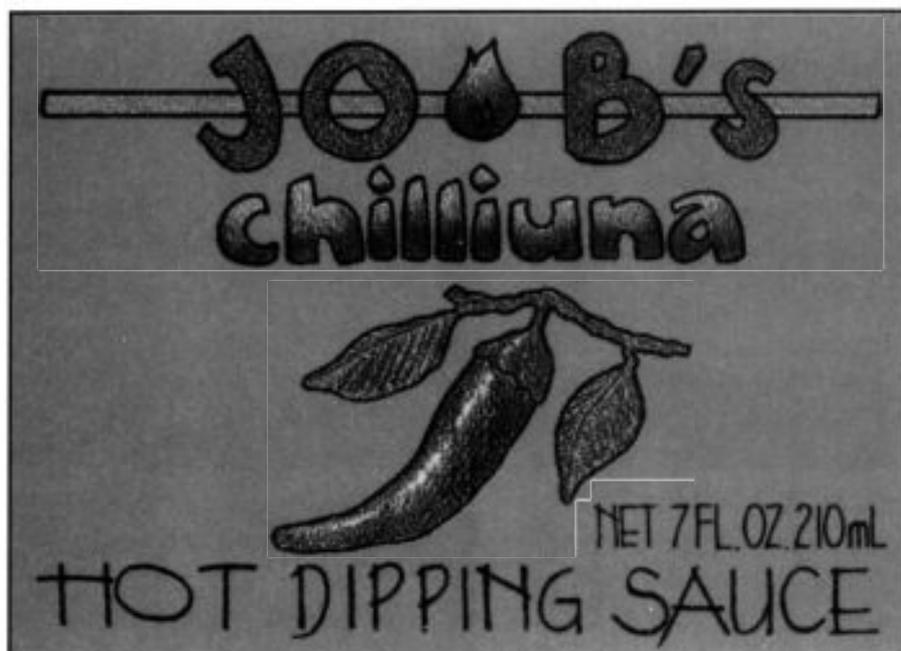
Empacadora La Potosina SA
de CV
Av. Universidad No. 1200
San Luis Potosi, SL P.C.P.
1.P, 2.B, 3.R, 4.S

Mole Paste Coronado

Rompopo Coronado SA
Amado Nervd 536
San Luis Potosi S.L.P.
1.P, 2.B, 3.O, 4.C

Mole Verde Dona Maria

Herdez, SA de CV
San Luis Potosi
1.P, 2.G, 3.G, 4.C



Pipian Dona Maria

Herdez SA de CV
San Luis Potosí
1.P, 2.B, 3.O, 4.C

**Salsa Casera Mexicana
Picante**

Herdez, SA de CV
Mexico City
1.S, 2.R, 3.S, 4.C

**Salsa de Chile Habanero
Olmeca (rojo)**

Productos Alimenticios de
Tabasco SA
Villahermosa, Tabasco
1.H, 2.R, 3.H, 4.S

**Salsa de Chile Habanero
Olmeca (verde)**

Alimenticios de Tabasco, SA
Villahermosa, Tabasco
1.H, 2.G, 3.H, 4.S

**Salsa de Chile Habanero
Olmeca**

Elaborado por Productos
Alimenticios de Tabasco SA
Hierro esq. Cobre Ciudad Ind.
Villahermosa, Tab
1.H, 2.B, 3.H, 4.S

**Salsa de Chile Piquin (Don
Ricardo)**

Alimenticios de Juarez (Leyva)
Juan Escutia #620 Col La Joya
Juarez, Chih
1.H, 2.O, 3.O, 4.S

Salsa Del Gallito

Clemente Jacques Y CIA S.A. de
C.V.
Queretaro
1.H, 2.R, 3.J, 4.S

Salsa Esta Si Pica

Clemente Jacques y CIA,
SA de CV
Queretaro
1.H, 2.R, 3.J, 4.S

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**



...That sissy salsa you
made accidentally,
seems to set your
co-workers mouths
on fire.

Salsa Etiqueta Negra Macho

Productos La Salsa SA de CV
Avenue Mexico
909-10700
1.H, 2.B, 3.H, 4.R

Salsa Huichol Hot Sauce

Salsa Huichol de R.L.
Tepic, Nayarit
1.H, 2.O, 3.O, 4.S

Salsa Maga Picante

Salsa Maga SA de CV
Guadalajara, Jalisco
1.H, 2.R, 3.O, 4.C

Salsa Picante Chemin

Productos Chemin
CD. Juarez, Chihuahua
1.H, 2.R, 3.O, 4.S

Salsa Picante Coronado

Rompopo Coronado, S.A.
San Luis Potosi SLP
1.H, 2.R, 3.O, 4.S

**Salsa Picante de Chile
Habanero—La Anita**

La Anita Condimentos y Salsas,
SA de CV
Callela No 425
Merida, Yucatan
1.H, 2.G, 3.H, 4.C

**Salsa Picante de Chile
Habanero La Extra**

Elaborado Por Productos La
Extra SA de CV Calle 69
Merida, Yucatan
1.H, 2.G, 3.H, 4.S

**Salsa Picante de Chile
Habanero La Extra**

Elaborado Por "Productos La
Extra" SA de CV
Calle 69 No. 582-A
Merida, Yucatan
1.H, 2.G, 3.H, 4.C

Salsa Picante de la Viuda

Productos Sane de Chapala SA
Degouado
354 "A" Chapala
Jalisco
1.H, 2.R, 3.O, 4.C

Salsa Picante Dragon

Empacadora Bufalo, SA
Prd. Av. San Antonio No. 212
1.H, 2.R, 3.O, 4.S

Salsa Picante Dragon

Empacadora Bufalo SA de CV
Mexico City
1.H, 2.R, 3.O, 4.S

**Salsa Picante Palenque Extra
Picante**

Salsas Y Especies Ibarra SA
Cocula, Jalisco
1.H, 2.R, 3.R, 4.S

**Salsa Picante Palenque Hot
Sauce**

Jaime Gomez Ibara O.
Guadalajara, Jalisco
1.H, 2.R, 3.O, 4.S

Salsa Picante San Luis

Productos Dona Lupe,
SA de CV
San Luis Potosi
1.H, 2.B, 3.O, 4.S

Salsa Picante Tamazula

Salsa Tamazula SA
Guadalajara, Jalisco
1.H, 2.R, 3.R, 4.C

**Salsa Popular de Chile
Habanero El Yucateco**

Priamo J. Gamboa O.
Merida, Yucatan
1.H, 2.B, 3.H, 4.

**Salsa Popular de Chile
Habanero El Yucateco**

Priamo J. Gamboa
Merida, YUC
1.H, 2.G, 3.H, 4.C

Salsa Ranchera Mexicana

Herdez SA de CV
Mexico City
1.S, 2.R, 3.J, 4.C

Salsa Verde Mexicana Picante

Herdez SA de CV
Mexico City
1.S, 2.G, 3.S, 4.C

San Marcos Mexican Sauce

Empacadora San Marcos SA
Curretera Amozoc Oriental
KM 54
Nopalucan, Puebla
1.S, 2.R, 3.S, 4.S

San Marcos Poblana Sauce

Empacadora San Marcos SA
Curretera Amozoc Oriental
KM 54
Nopalucan, Puebla
1.S, 2.R, 3.R, 4.S

**Santa Fe Mexican Style Hot
Sauce**

Conservas De Baja California
SA Ave. Ferrocarril 200 col. 20
de nov.
Tijuana B.C.
1.H, 2.B, 3.R, 4.S

Tamazula (red)

Salsa Tamazula S.A. fray Luis De
Leon 945
Col Universitaria
Guadalajara, Jal.
1.H, 2.R, 3.R, 4.C

**Tamazula Mexican Hot
Sauce**

Salsa Tamazula, S.A.
Fray Luis de Leon 945
Guadalajara, Jalisco
1.H, 2.G, 3.G, 4.S

Tampico Salsa Picante

Empacadora Bufalo
Mexico City
1.H, 2.R, 3.R, 4.S

The Mean Green

Pajaro Rojo
24 Ciudad Industrial
Merida, Yucatan
1.H, 2.G, 3.H, 4.C

Valentina Salsa Picante

Salsa Tamazula, SA de CV
Guadalajara, Jalisco
1.H, 2.R, 3.R, 4.C

Hot Sauce Piquin

Salsas Mexicanas, S.A.
16 de Septiembre No. 10
Col La Cruz
1.H, 2.R, 3.P, 4.R

Salsa Picante Dragon

Empacadora Bufalo Sade CV
Prolo Av.
San Antonio No. 212
1.H, 2.B, 3.O, 4.S

NEW ZEALAND

Kaitaia Fire Chili Pepper Sauce

Box 411 Keitaia S.H.10
Lake Ohia Far North
1.H, 2.R, 3.R, 4.R

PERU

Inca Hot Sauce

Morito S.A.
Av. Arequipa, 1200
Lima
1.S, 2.R, 3.O, 4.R

PHILIPPINES

Jufran Banana Sauce (hot)

Markina Metro
Manila
1.H, 2.R, 3.R, 4.R

Casa Ilongga Sinamak Hot Sour Sauce

Casa Ilongga
980 Vito Cruz St.
Malate, MM
1.H, 2.G, 3.O, 4.R

Mang Tomas All-Around Salsa

Acres & Acres Food, Inc.
BO Pantok
Meycauayan, Bulacan
1.H, 2.B, 3.R, 4.R

Papa Banana Sauce, Hot & Spicy

Acres & Acres Food, Inc.
Rm 302 Columbian Bldg. 160
West Ave.
Quezon City
1.H, 2.R, 3.R, 4.S

PORTUGAL:

Piri-Piri Molho Sauce

Do Mingos Ribeiro Macarico
Praia de Mira
1.H, 2.R, 3.O, 4.R

PUERTO RICO

Bahia Hot Sauce Salsa Picante

Bahia Foods, Inc.
San Juan
1.H, 2.O, 3.CA, 4.C

Chimichurri Salsa

Elaborado Y Envasado Por
Sofrito Don Tono Inc.
Manati
1.M, 2.G, 3.R, 4.S

Costamar Pepper Sauce

Costamar Corporation
San Juan
1.H, 2.B, 3.R, 4.S

Goya Recaito

Goya de Puerto Rico, Inc.
Bayamon
1.P, 2.O, 3.R, 4.S

Goya Sofrito

Goya de Puerto Rico Inc.
Bayamon
1.M, 2.B, 3.R, 4.C

Goya Spanish-style Tomato Sauce

Goya de Puerto Rico, Inc.
Bayamon
1.S, 2.R, 3.G, 4.C

Isla Vieques Mountain Herb Hot Sauce

Isle Vieques Condiment Co.
PO Box 1496
Vieques 00785
1.H, 2.Y, 3.H, 4.C



***Isla Vieques Pique
Puertoriqueno***

Isla Vieques Condiment Co.
PO Box 1496, Vieques, 00785
1.H, 2.R, 3.R, 4.S

Isla Vieques Salsa Picante

Isla Vieques Condiment Co.
PO Box 1496
Vieques
1.S, 2.Y, 3.R, 4.C

***Isla Vieques Sweet & Spicy
Pepper Sauce***

Isla Vieques Condiment Co.
PO Box 1496
Vieques
1.H, 2.O, 3.R, 4.C

ST. LUCIA

Baron Classic Pepper Sauce

Baron Foods Ltd.
Vieux Fort Industrial Estate
Vieux Fort
1.H, 2.R, 3.H, 4.S

***Baron Classic Pepper Sauce
Pimente Recette***

Baron Foods Ltd.
Vieux Fort Industrial Estate
Vieux Fort
1.H, 2.O, 3.H, 4.C

Baron Green Seasoning

Baron Foods Limited
Vieux Fort Industrial Estate
Vieux Fort
1.M, 2.G, 3.G, 4.S

Baron West Indian Hot Sauce

Baron Foods Ltd.
Vieux Fort Industrial Estate
Vieux Fort
1.H, 2.Y, 3.SB, 4.C

Sari Hot Crushed Peppers

Risa, St. Lucia Ltd.
Anse-La-Raye
1.H, 2.R, 3.H, 4.R

Sari West Indian Hot Sauce

Risa, St. Lucia Ltd
Anse-La-Raye
1.H, 2.Y, 3.H, 4.R

ST. VINCENT

Erica's Country Style Pepper Sauce

Erica's Country Style Products
PO Box 748
1.H, 2.O, 3.SB, 4.S

SINGAPORE

Chicken Chilli Sauce

Glory Food Products PTE Ltd
94KIL
Jalan Senang
1441
1.H, 2.R, 3.R, 4.S

Extra Hot Chilli Sauce

Sinsin Food Industries PTE LTD
14 Chin Bee Avenue
1.H, 2.R, 3.R, 4.S

Maggi Chili Sauce

Nestle Singapore (Pte) Ltd.
Southpoint Cantonment Road
1.H, 2.R, 3.R, 4.R

Yeo's Sweet Chili Sauce

Yeo Hiap Seng Limited
950 Dunearn Rd.
1.H, 2.R, 3.R, 4.C

SPAIN

Salsa Mexicana

Calvo Morata Conservas
1.S, 2.R, 3.G, 4.R

SRI LANKA

Curry Mate Barbeque Sauce

Scan Products
16 Kensington
Colombo 4
1.B, 2.B, 3.R, 4.C

Curry Mate Katta Sambol

Scan Products
16 Kensington Gardens
Colombo
1.P, 2.R, 3.R, 4.S

Curry Mate Read to Eat Sambol Belek

Scan Products
16 Kensington Gardens
Colombo 4
1.P, 2.R, 3.R, 4.C

Curry Mate Seeni Sambol

Scan Products
16 Kensington Gardens
Colombo
1.P, 2.B, 3.R, 4.S

Curry Mate Tandoori Chicken Mix

Scan Products
16 Kensington Gardens
Colombo
1.P, 2.B, 3.R, 4.S

SWEDEN

Santa Maria Hot Chili Habanero Sauce

Nordfalks
1.H, 2.O, 3.H, 4.S

TAIWAN

Sweet Chili Sauce

A.G.V. Products Corp. Taiwan
D.O.C.,
No. 6-1 Kung Yeh 1 Rd. Tou
Chiad Ind. District Min Hsiang
Chia-Yi
1.H, 2.R, 3.R, 4.S

THAILAND

Chilli in Oil (Mae Prahom)

Phiboonchai Maepranom Thai
Chili Paste Co. Ltd.
Bangkok
1.H, 2.B, 3.R, 4.S

First World Preserved Whole Red Chilli

First World Import & Export
Co. Ltd.
Bangkok
1.V, 2.R, 3.R, 4.S

Gold Label Yellow Chili Sauce

Chuew Huad Co. Ltd.
Cholburi
1.H, 2.Y, 3.Y, 4.S

Green Curry Paste

Namprik Maesri Ltd. Part.
Nakornpathom
1.R, 2.G, 3.G, 4.C

Mae Ploy Brand Curry Paste

Thep Padang Porn Coconut Co.
Ltd.
Samppan Nakornpatham
1.P, 2.B, 3.R, 4.R

Mae Pronom Dipping for Chicken

Phi boon chai Mae pranon Thai
Chili Paste Co. Ltd.
Bangkok
1.H, 2.R, 3.R, 4.S

Medium Hot 15 U7N

(Label entirely in Thai)
1.H, 2.R, 3.R, 4.R

Namprik Maesri Hot Sauce for Chicken

Manprik Maesri
245 Petchakasaem Rd.
Nakornpathem
1.H, 2.R, 3.R, 4.R

Panang Curry Paste

Namprik Maesri Ltd.
Part. 245 Petchakasaem Rd.
Nakor pathom
1.P, 2.R, 3.R, 4.C

Red Curry Paste

Namprik Maesri Ltd.
Nakoenpatham
1.P, 2.R, 3.R, 4.C

S. Kularb Sha Cha Jam

S. Kularb
63/33 Petchkasem81 Rd.
Nongkaem
Tangkok
1.P, 2.R, 3.R, 4.R

Sriracha Chili Sauce

Kosolpanich Ltd. Partners
54/61 SukPra Road
Cholburi
1.H, 2.R, 3.R, 4.S

Sriracha Factory Chili Sauce

Spiracha Factory
1 Jermjompol Rd.
Sriracha, Cholburi
1.H, 2.O, 3.R, 4.S

Sweet Chilli Sauce

Pantainorasingh, Samutsakorn
1.H, 2.R, 3.R, 4.S

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**



**...Your flatulence is
capable of peeling
paint off the walls.**

THAILAND (cont'd)

Sweet Chilli Sauce (Nvoe Cham Ga)

Thep Padung Porn Coconut Co.
Ltd.

58-59 Putamonthol IV Rd.
Sampran Nakorn Pathom
1.H, 2.R, 3.R, 4.S

Yellow Curry Paste

Namprik Mae Sri Ltd.
Nakornpathom
1.P, 2.Y, 3.O, 4.C

TOBAGO

Delicious Appetising Home-made Hot Pepper Sauce

V. Nichols
Cinnamon Hill
1.H, 2.O, 3.H, 4.R

Ferguson's Pepper Sauce

Ferguson
Moriah
1.H, 2.Y, 3.H, 4.R

TRINIDAD

Barbados Preserve Red Peppers (the AI Pepper)

Neville A. Edwards
1.H, 2.R, 3.R, 4.R

Calypso Kitchen Hot Sauce (Sauce Piquante)

Calypso Productions
41 Maloney St.
San Juan
1.H, 2.O, 3.H, 4.R

Caribbean Cuisine Calypso Seasoning

Kitch-Mix Products Ltd.
10 Ramkissoon-Gerald Ave.
1.M, 2.B, 3.H, 4.R

Chief Trinidad Hot Sauce

Chief Brand Products
Uriah Butler Hwy
Charlieville
1.H, 2.R, 3.H, 4.C

Chief Trinidad Hot Sauce

Chief Brand Products
Uriah Butler Highway
Charlieville
1.H, 2.R, 3.H, 4.S

Chief Trinidad Sauce Piquante Hot Sauce

Chief Brand Products
Uriah Butler Highway
Charlieville
1.H, 2.O, 3.H, 4.C

DORS Hot Corned Peppers

1.V, 2.G, 3.O, 4.R

Eslat Hot Sauce

Eslat, Ltd.
20 Farfan St.
Arima
1.H, 2.Y, 3.R, 4.R

Helmet Crest West Indian Creole Seasoning

Trinidad & Tobago Kitch-Mix
Prod
O'Meara Industrial Estate
Arima
1.M, 2.B, 3.R, 4.R

Kitch-Mix Pepper Sauce

Kitch-Mix Products Ltd.
O'Meara Industrial Estate
Arima
1.H, 2.Y, 3.H, 4.R

Larjochow Pepper Sauce

Lue Chin
Montrose Chaguanas
1.H, 2.Y, 3.H, 4.R

OO-WEEE!
CAJUN
CAYENNE



from the kitchens of

MONTEZUMA
Mexican Recipe™

5 FL. OZ. (147 ml)

**Mabel's Caribbean Fiery
Pepper Sauce**

Products of Trinidad & Tobago
Nat'l Canners Ltd.
Churchill Roosevelt Hiway
Arima
1.H, 2.O, 3.H, 4.C

**Matouk's Sauce Piquante
Chow**

Trinidad & Tobago Nat'l
Canners Ltd.
C.R. Hiway
Arima
1.S, 2.Y, 3.H, 4.C

**Mabel's Caribbean Hot Sauce
with Papaya**

Trinidad & Tobago Nat'l
Canners Ltd.
C.R. Hiway
Arima
1.H, 2.Y, 3.H, 4.C

**Matouk's Calypso Sauce -
Piquante**

Trinidad & Tobago Nat'l
Canners Ltd.
C.R. Hiway
Arima
1.S, 2.Y, 3.H, 4.C

TRINIDAD (cont'd)

Matouk's Hot Pepper Sauce (zesty)

Trinidad & Tobago Nat'l
Canners Ltd.
C.R. Hiway
Arima
1.H, 2.O, 3.H, 4.C

Matouk's Savoury Sauce

National Canners Ltd.
Churchill Roosevelt Highway
Arima
1.H, 2.R, 3.H, 4.S

Matouk's West Indian Style **Hot Calypso Sauce**

Trinidad & Tobago Nat'l
Canners Ltd.
C.R. Hiway
Arima
1.H, 2.Y, 3.H, 4.C

Matouk's Tropical Relish

Trinidad & Tobago Nat'l
Canners Ltd.
C.R. Hiway
Arima
1.O, 2.R, 3.C, 4.S

Matouk's West Indian Style **Kuchela**

National Canners Ltd. C.R.
Hiway
Prima
1.H, 2.B, 3.SB, 4.S

MP West Indian Hot **Flambeau Sauce**

National Canners Ltd.
C.R. Highway
Arima
1.H, 2.O, 3.H, 4.C

Splendid Foods Limited **Scotch Bonnet Pepper** **Sauce**

Splendid Foods Limited
Lot 21C, IDC O'Meara
Industrial Estate
Arima
1.H, 2.O, 3.H, 4.R

Turban Hot Sauce

Turban Brand Prod. Ltd.
186 Eastern Main Rd.
Tunapuna
1.H, 2.Y, 3.H, 4.R

Uncle Panks Hot Hot Hot **Pepper Sauce**

Courtney & Griffith
Hosein St.
Arouca
1.H, 2.B, 3.H, 4.S

TUNISIA

Harissa Le Flambeau du Cap **Bon**

Socona B.P.93
1015 Tunis R.P.
1.P, 2.R, 3.R, 4.S

U.S. VIRGIN ISLANDS

Apocalyptic Hot Sauce

Virgin Islands Herb & Pepper
Co.
St. Thomas
1.H, 2.Y, 3.H, 4.C

B-2 Sauce

Sunny Caribbee
Box 3237
St. Thomas
1.B, 2.B, 3.R, 4.C

Caribbee Hot Sauce
Sunny Caribbee Spice Co.
Box 3237
St. Thomas
1.H, 2.R, 3.R, 4.C

Heatwave
North Side Hot Sauce
PO Box 5564
St. Thomas
1.H, 2.O, 3.O, 4.C

Spicee Catsup
Sunny Caribbee
Box 3237
St. Thomas
1.K, 2.R, 3.SB, 4.C

**Sunny Caribbee Jerk
Seasoning**
Sunny Caribbee Spice Co.
Box 3237 00801
St. Thomas
1.J, 2.G, 3.H, 4.C

Tangy Tropical Ting
Sunny Caribbee
Box 3237
St. Thomas
1.J, 2.B, 3.SB, 4.C

**Virgin Fire Dragon's Breath
Red**
Virgin Fire
St. John
1.H, 2.R, 3.H, 4.C

**Virgin Fire Green Dragon's
Breath**
Virgin Fire
St. John
1.H, 2.G, 3.H, 4.C

Virgin Fire Papaya Fire
Virgin Fire
St. Johns USVI
1.H, 2.Y, 3.H, 4.C

Virgin Fire Pineapple Sizzle
Virgin Fire
1.H, 2.Y, 3.H, 4.C

**Virgin Fire Yellow Dragon's
Breath**
Virgin Fire
St. John
1.H, 2.Y, 3.H, 4.C

**Virgin Islands Finest Curry
Garlic Hot Sauce**
Virgin Islands Herb & Pepper Co.
St. Thomas USVI
1.H, 2.Y, 3.H, 4.C

**Virgin Islands Finest Herbal
Hot Sauce**
Virgin Islands Herb & Pepper Co.
St. Thomas USVI
1.H, 2.G, 3.H, 4.C

**Virgin Islands Finest
Marinade & Meat Sauce**
Virgin Islands Herb & Pepper Co.
1.M, 2.B, 3.O, 4.C

**Virgin Islands Finest
Peppered Ginger Hot Sauce**
Virgin Islands Herb & Pepper Co.
St. Thomas USVI
1.H, 2.G, 3.H, 4.C

West Indian Green
Sunny Caribbee
Box 3237
St. Thomas
1.H, 2.G, 3.G, 4.C

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**



...Your hands are so
tough from handling
hot peppers, you occa-
sionally forget and
touch something that
isn't so tough.



UNITED STATES OF AMERICA

A Taste of Thai Garlic Chili Pepper Sauce

Andre Prost Inc.
PO Box AX
Old Saybrook, CT 06475
1.H, 2.R, 3.R, 4.C

A Taste of the SW Chapita's Enchilada Sauce Verde

Chapitas, Inc.
PO Box 8840
San Carlos, CA 94070
1.E, 2.G, 3.G, 4.C

ABC Seafood Sauce

Southland Traders, Inc.
1505 Virginia Ave.
Baldwin Park, CA 91706
1.H, 2.R, 3.R, 4.C

ABC Tropical Chili Sauce

Prod of Indonesia dist by
Southland Traders Inc.
1506 Virginia Ave.
Baldwin Park, CA 91706
1.H, 2.R, 3.R, 4.C

ABC Tropical Chili Sauce

Prod of Indonesia dist by
Southland Traders Inc.
1506 Virginia Ave.
Baldwin Park, CA 91706
1.H, 2.R, 3.R, 4.C

Achiote Indian Sauce

Hot Heads
639 E. Marion St.
Lancaster, PA 17602
1.H, 2.R, 3.O, 4.C

Achiote Indian Sauce

Hot Heads Inc.
607 Burlington Dr.
Lancaster, PA 17601
1.H, 2.R, 3.R, 4.C

Across the Border Backfire Hot Sauce

Hill Country Food, Inc.
Dallas, TX 75220
1.H, 2.R, 3.C, 4.C

Across the Border Slow Draw Picante (mild)

Hill Country Foods Inc.
Dallas, TX 75220
1.S, 2.R, 3.J, 4.C

Adelita Salsa Picante Louisiana Hot Sauce

La Preferida of CA, Inc.
L.A., CA 90058
1.H, 2.O, 3.CA, 4.C

Adriatic Hot Ajvar

Jana Foods
Maspeth, NY 11378
1.H, 2.O, 3.P, 4.C

AiKan Extra Hot Sweet & Spicy

Aikan Company
903 S. 8th St.
Colorado Springs, CO 80906
1.H, 2.B, 3.CA, 4.C

Alamo St. Medium Picante Sauce

Masa Products
PO Box 37385
San Antonio, TX 78237
1.S, 2.R, 3.J, 4.C



Alamo St. Picante Sauce (mild)

Masa Products
PO Box 37385
San Antonio, TX 78237
1.S, 2.R, 3.J, 4.C

Alamogordo's Cooking Sauce

Bobo's Foods Inc.
PO Box 4214
Alamogordo, NM 88311
1.M, 2.R, 3.O, 4.C

America's Cup '95 San Diego

Juanita's Foods dist. by Hot
Sauces
Jamul, CA 91935
1.H, 2.R, 3.R, 4.C

**American Spoon Salad
Dazzler Chili**

American Spoon Foods, Inc.
Petoskey, MI 49770
1.H, 2.B, 3.J, 4.C

**American Spoon Salad
Dazzler Curry**

American Spoon Foods Inc.
Petoskey, MI 49770
1.H, 2.B, 3.R, 4.C

**Andre's Rouge (Spiced Cajun
Hot Sauce)**

La Cour De Ferme, Ltd.
1019 Delcambre Rd.
Breaux Bridge, LA 70517
1.H, 2.O, 3.CA, 4.C

**Andy's Good'n Hot Sauce Hot
Salsa Bar-B-Q**

Andy's Good'n Hot Stuff Inc.
PO Box 284
D'Lo, MS 39062
1.B, 2.R, 3.R, 4.C

**Andy's Good'n Hot Stuff extra
hot Southern Salsa**

B&B Specialty Foods
D'Lo, MS 39062
1.S, 2.R, 3.J, 4.C

**Andy's Good'n Not Stuff
Southern Salsa xxxtra hot**

Andy's Good'n Hot Stuff
PO Box 284
D'lo, MS 39062
1.S, 2.R, 3.H, 4.C

Andy's XXXtra Hot Jalapeño Salsa

Andy's Good'N Hot Stuff
PO Box 284
D'Lo, MS 39062
1.S, 2.G, 3.J, 4.C

Andy's XXXX Sho Nuff Hot Habanero Salsa

Andy's Good 'n Hot Stuff
PO Box 284
D'Lo, MS 39062
1.S, 2.R, 3.H, 4.C

Anne's Original Cactus Rose Salsa (hot)

Anne Lanyi Foods
PO Box 2032
South Londonderry, VT 05155
1.S, 2.R, 3.J, 4.C

Anneliese's Secret Zesty BBQ Sauce

Running Deer Ranch
PO Box 100
Paso Robles, CA 93447
1.B, 2.B, 3.R, 4.C

Another Bloody Day in Paradise 3 Pepper Lemon Hot

Starboard Restaurant
2009 Highway
Dewey Beach, DE 19971
1.H, 2.O, 3.T, 4.C

Archie Moore's Buffalo style Wing Sauce

Archie Moore's Food Inc.
188 1/2 Willow Street
New Haven, CT 06511
1.W, 2.R, 3.C, 4.C

Arizona Gunslinger Smokin' Hot Jalapeño Pepper Sauce

Arizona Pepper Products Co.
PO Box 24602
Tempe, AZ 85282
1.H, 2.O, 3.J, 4.C

Arkansas Hot! Sauce

River City Spice Co.
Blytheville, AR
1.H, 2.R, 3.CA, 4.S

Arnie's Louisiana Pepper Sauce

Arnies Inc.
Nashville, TN 37204
1.H, 2.R, 3.CA, 4.C

Arriba Autentica Chipotle Salsa

Riba Foods Inc.
PO Box 630461
Houston, TX 77263
1.S, 2.R, 3.J, 4.C

Arriba Mexican Style Red Sauce

Riba Foods, Inc.
PO Box 630461
Houston, TX 77263
1.S, 2.R, 3.J, 4.C

Arriba! Mexican Style Sauce (medium)

Riba Foods Inc.
PO box 630461
Houston, TX 77263
1.S, 2.R, 3.S, 4.C

Ashley's of Texas Jalapeño Taco Sauce (med hot)

Ashley's Div. of Bruce Foods Corp.
New Iberia, LA 70560
1.H, 2.R, 3.G, 4.C

Ashley's Picante Sauce

Bruce Foods Corporation mfg
Ashley's Division
El Paso, TX 79934
1.S, 2.R, 3.J, 4.C

Ashleys Mild Taco Sauce

Bruce Foods Corporation mfg
Ashley's Division
El Paso, TX 79934
1.S, 2.R, 3.G, 4.C

**Ass Kickin Hot Sauce with
Habanero Pepper**

Southwest Specialty Food Co.
5805 W. McLellan #3
Glendale, AZ 85301
1.H, 2.R, 3.S, 4.C

Atlanta's Burning Sauce

Redwine Farms
3781 Happy Valley circle
Newnan, GA 30263
1.H, 2.B, 3.O, 4.C

**Atomic Bob's Habanero BBQ
Sauce**

1010 S. Farley St.
Pampa, TX 79065
1.B, 2.B, 3.H, 4.C

**Audrey's Barbecue and
Cooking Sauce**

Audrey's Barbecue Cooking
Sauce Inc.
PO Box 26
Rossford, OH 43460
1.B, 2.B, 3.P, 4.C

**Award Winning Champion-
ship Recipe Chili w/Beans**

Championship Recipe Foods
Co., Inc. 1988
PO Box 18204
Boulder, CO 80308
1.O, 2.R, 3.J, 4.C

**Ayla's Organics Green Pepper
Sauce**

Petaluma CA 94975-1343
1.H, 2.G, 3.J, 4.C

**Ayla's Organics Aztec Garlic
Salsa (med)**

Spectrom Naturals, Inc.
133 Copeland St., S. Inc.
Petaluma, CA 94952
1.S, 2.R, 3.R, 4.C

**Ayla's Organics Green
Tomatillo Salsa**

Spectroy Naturals, Inc.
133 Copeland St.
Petaluma, CA 94952
1.S, 2.G, 3.J, 4.C

**Ayla's Organics Red Pepper
Sauce**

Aylas Organics
Petaluma, CA 94975-1343
1.H, 2.R, 3.J, 4.C

**AZ Gunslinger Smokin Hot
Jalapeño Pepper Sauce**

Arizona Pepper Products Co.
636 W. Broadway Ste. #302
Mesa, AZ 85210
1.H, 2.R, 3.J, 4.C

Azteca Salsa Fresca (hot)

Katrina and Marcia
Santa Fe, NM
1.S, 2.R, 3.G, 4.C

**B.B.Q. Sauce, Pepper Plant
Mex style sweet/sour**

The Pepper Plant
PO Box 1119
Atascadero, CA 93423
1.B, 2.B, 3.R, 4.C

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**



...**"Ring of Fire"** and
"Burns Twice" actually
mean something to
you, and you can use
both phrases in more
than one way.



Back-yard Pit Barbeque Sauce

Scott's Sauce Co.
 Goldsboro, NC 27530
 1.B, 2.R, 3.R, 4.C

***Bandana's XXtra Serious
 Habanero Pepper Sauce***

Bandana's Inc.
 Pottstown, PA 19464
 1.H, 2.Y, 3.H, 4.C

Bar-B-Que Sauce

W.A. Pursley Molasses Junction
 Country Store
 6300 CR 214
 St. Augustine, FL 32092
 1.B, 2.B, 3.O, 4.R

***Barbecue Sauce Old Southern
 Hickory Smoked***

Garden Complements, Inc.
 1700 Guinotie
 Kansas City, MO 64120
 1.B, 2.R, 3.R, 4.C

Barneys Hot Salsa

Barneys Gourmet Kitchen
 PO Box 857
 Putney, VT 05346
 1.S, 2.R, 3.J, 4.C

***Basque Meat Tenderizer
 Barbecue Sauce***

Basque Co.
 Madera, CA 93638
 1.B, 2.B, 3.R, 4.C

Basquettes Hot Chow Chow

Basquettes
 Sumter, SC 29150
 1.O, 2.O, 3.R, 4.C

***Bat's Brew Louisiana Hot
 Sauce***

Panola Pepper Corp.
 Rt. 2 Box 148
 Lake Providence, LA 71254
 1.H, 2.G, 3.H, 4.C

Bayou Red Louisiana Hot Sauce

Durkee Foodservice Corp.
Cleveland, OH 44115
1.H, 2.O, 3.R, 4.C

Bearitos Salsa

Little Bear Organic Foods
Pacific Palisades, CA 90272
1.S, 2.R, 3.J, 4.C

Bell-View Big Red Hot Sauce

Lee-Thompson Fawcett Co.,
Penn, PA 15675
1.H, 2.R, 3.R, 4.C

Bell-View Buffalo Style Chicken Wing Sauce

Lee-Thompson-Fawcett Co.
Penn, PA 15675
1.W, 2.R, 3.CA, 4.C

Bessie's Soul Sauce B.B.Q. Sauce

All Purpose B.B.Q. Sauce
PO Box 2174
Pomona, CA 91768
1.B, 2.B, 3.R, 4.C

Best Chef Chicken Wing Sauce

Best Chef Inc.
Chicago, IL 60605
1.W, 2.R, 3.R, 4.C

Best Chef Louisiana Style Hot Sauce

Best Chef Foods
Chicago, IL 60605
1.H, 2.O, 3.R, 4.C

Best Yet Hot Sauce

Scriviner, Inc.
Oklahoma City, OK 73126
1.H, 2.R, 3.CA, 4.C

Big John's Famous Key West Really Really Hot Sauce

Jones Productions
Box 362
Key West, FL 33041
1.H, 2.O, 3.SB, 4.C

Bilardo Bros. Tangy Tomatillo Salsa!

Bilardo Bros. Food Specialties
Kansas City, MO 64106
1.S, 2.G, 3.J, 4.C

Bill Johnson's Big Apple Hot & Spicy Barbeque Sauce

B. J. Products Inc.
PO Box 849
Glendale, AZ 85311
1.B, 2.B, 3.R, 4.C

Billy Bones B.B.Q. Sauce

Billy Bones B.B.Q.
751 Saginaw Rd.
Sanford, MI 48657
1.B, 2.R, 3.R, 4.C

Blue Bonnet Gourmet Texas Hot Sauce

Basket Case
PO Box 132145
Tyler, TX 75713-2145
1.H, 2.O, 3.J, 4.C

Blue Mountain Country Jamaican Jerk Seasoning

Eve Sales Co.
Bronx, NY 10473
1.J, 2.B, 3.SB, 4.S

Blue Mountain Country Pickled Crushed Hot Peppers

Eve Sales
Bronx, NY 10473
1.H, 2.R, 3.H, 4.C

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**



...You own at least 3
of the following items
that feature a chile
pepper emblazoned
on them: baseball hat,
t-shirt, coffee cup, key
chain, wind sock,
underwear, swizzle
sticks, bottle opener,
Christmas ornament,
bandana or dog collar.

**Blue Mountain Country
Pickled Crushed Hot
Peppers**

Eve Sales
Bronx, NY 10473
1.H, 2.R, 3.H, 4.C

**Bob Harris Hot Ideas Hot
Sauce**

Harris Marketing Group
3422 Flair Drive
Dallas, TX 75229
1.H, 2.R, 3.H, 4.C

Border Line Barbecue Sauce

Casillas Food Enterprises
Ponce du lac, WI 54935
1.B, 2.B, 3.J, 4.C

**BOS Sauce Batch #9 Hot-n-
Smokey BBQ Sauce**

BOS
312 N. Cicero
Chicago, IL 60641
1.B, 2.R, 3.R, 4.C

**BOS Sauce Snap XXXX
Torrid**

BOS
3121 N. Cicero
Chicago, IL 60641
1.H, 2.R, 3.H.4.R

BOS Sauce Tikle Taco Sauce

BOS Sauce Co.
3123 N. Cicero Ave.
Chicago, IL 60641
1.S, 2.R, 3.R, 4.R

**Boss Sauce Gourmet After-
Sauce Barbeque Sauce
(hot)**

American Specialty Mfg. Co.,
Inc.
Rochester, NY 14603
1.B, 2.R, 3.R, 4.C

**Boston's Best Mad Dog
Liquid Fire Hot Sauce**

Ashley Food Co. Inc.
1085 Commonwealth Ave.
Boston, MA 02215
1.H, 2.B, 3.R, 4.C

**Boswell's Backyard Hot-n-
Hickory**

Boswell's Beanery & Blends
PO Box 486
Hinckley, OH 44233
1.B, 2.R, 3.R, 4.C

**Boswell's Sensationally Spicy-
n-Spirited Sauce**

Boswell's Beanery and Blends
PO Box 486
Hinckley, OH 44233
1.H, 2.R, 3.R, 4.2C

**Bourbon Street Fire Sauce
Naturally Vermont**

Bourbon Street Grill
213 College St.
Burlington, VT 05401
1.H, 2.R, 3.J, 4.C

**Bourbon Street Jamaican Jerk
Marinade**

Bourbon Street Grill
213 College St.
Burlington, VT 05401
1.M, 2.B, 3.H, 4.C

**Braswell's Jalapeño Hot
Sauce**

A.M. Braswell, Jr. Food Co.
Statesboro, GA 30458
1.H, 2.G, 3.J, 4.C

**Braswell's Vidalia Onion &
FL Orange Hot Sauce**

A.M. Braswell, Jr. Food Co.
Statesboro, GA 30458
1.H, 2.Y, 3.J, 4.C

**Braswell's Vidalia Onion &
GA Peach Hot Sauce**

A.M. Braswell, Jr. Food Co.
Statesboro, GA 30458
1.H, 2.R, 3.H, 4.C

**Brazos Beef Emporium
Cowboy Cayenne Pepper-
Sauce**

Brazos Beef Emporium
Bryan, TX 77803-3928
1.H, 2.R, 3.CA, 4.C

**Brazos Beef Emporium Texas
Ranch Caviar**

Brazos Beef Emporium
Bryan, TX 77803
1.S, 2.R, 3.J, 4.C

**Brennan's of New Orleans
Classic Hot Sauce**

Brennan's Restaurant
417 Royal St.
New Orleans, LA
1.H, 2.R, 3.R, 4.C

**Brother Bru-Bru's African
Hot Sauce**

Brother Bru Bru's
Venice, CA 90291
1.H, 2.B, 3.R, 4.C

**Brother Juniper's Holy
Smoke!**

Brother Juniper's Bakery
Santa Rosa, CA 94401
1.B, 2.B, 3.O, 4.C

**Bruce's Tabasco Peppers n
Vinegar**

Bruce Foods Corp.
New Iberia, LA 70560
1.H, 2.G, 3.T, 4.C

Bruces Hot Sauce

Bruce Foods Corp.
New Iberia, LA 70560
1.H, 2.R, 3.R, 4.C

Brush Valley Salsa

139 Rear N. Gill St.
State College, PA 16801
1.S, 2.R, 3.J, 4.C

**Bubba Brand Heatin' Hot
Sauce**

Atlantis Coastal Foods
708 King St.
Charleston, SC 29403
1.H, 2.B, 3.H, 4.S

Bubba's Suicide Salsa

DiFranco Foods, Inc.
3913 Todd Lane
Austin, TX 74744
1.S, 2.R, 3.J, 4.C

Buck Shot Hot Sauce

Murphy & Co.
Charlottesville, VA 22901
1.H, 2.R, 3.R, 4.C

**Buckaroo Pearadise Salsa &
Dip**

Bootlegger Gifts & Grub
PO Box 160274
Austin, TX 78716-0274
1.S, 2.R, 3.J, 4.C

**Buckaroo Salsa & Dip
Prairie Fire Recipe**

Bootlegger Gifts & Grub
PO Box 160274
Austin, TX 78716-0274
1.S, 2.R, 3.J, 4.C

**Buckaroo Twenty-four Kick
Peach Salsa**

Bootlegger Gifts & Grub
PO Box 160274
Austin, TX 78716-0274
1.S, 2.R, 3.J, 4.C

**Buckman's Best Buffalo Wing
Sauce-Suicide**

Lendy's
Virginia Beach, VA 23454
1.W, 2.R, 3.R, 4.C

**Bufalo Chipotle Mexican Hot
Sauce**

Festin Foods Corp
Carlsbad, CA 92009
1.H, 2.B, 3.C, 4.C

Bufalo Hot Sauce

Festin Foods Corp.
Carlsbad, CA 92008
1.H, 2.R, 3.R, 4.C

**Bufalo Jalapeño Mexican Hot
Sauce**

Festin Foods Corp.
Carlsbad, CA 92009
1.H, 2.R, 3.J, 4.C

**Buffalo Brand Chicken Wing
Sauce**

Continental Distributors
5235 Main St.
Buffalo, NY 14221
1.W, 2.R, 3.C, 4.C

**Bulliard's Louisiana Hot
Sauce**

Acadiana Pepper Co. Inc.
St. Martinville, LA 70582
1.H, 2.R, 3.O, 4.C

Buyer's Choice Hot Sauce

Kee Wholesale, Inc.
PO box 473
Milwaukee, WI 53201-0473
1.H, 2.R, 3.C, 4.C

BW-3 "The Real Wing Sauce"

JMS Associates, Inc.
2634 Vine St.
Cincinnati, OH 45219
1.W, 2.O, 3.CA, 4.S

**CA Perfect Pepper Sauce
Original Santa Barbara**

Santa Barbara Creative Foods,
Inc.
32 W. Anapamu St.
Santa Barbara, CA 93101
1.H, 2.B, 3.R, 4.C

Cactus Jack's (med)

Inter-American Foods Inc.
Cincinnati, OH 45202
1.S, 2.R, 3.J, 4.C

Cactus Salsa D.L. Jardine's

Jardine's Texas Foods
Box 18868
Austin, TX 78760
1.S, 2.G, 3.G, 4.C

**Cafe Louisiane Hotter'n Hell
Sauce**

Cafe Companies Inc.
PO Box 80386
Baton Rouge, LA 70898-0386
1.H, 2.R, 3.R, 4.C

**Cafe Serranos and Cantina
Chipotle Smkd Jalapeño S**

Cafe Serranos and Cantina
3010 - 7 West Anderson Lane
Austin, TX 78757
1.H, 2.O, 3.C, 4.C

**Cafe Serranos and Cantina
Salsa**

Cafe Serranos and Cantina
3010 7 West Anderson Lane
Austin, TX 78757
1.S, 2.R, 3.S, 4.C

**Cajun Chef Louisiana Green
Hot Sauce**

Cajun Chef Products, Inc.
St. Martinville, LA 70582
1.H, 2.G, 3.CA, 4.C



***Cajun Chef Louisiana Green
Hot Sauce***

Cajun Chef Products
St. Martinville, LA 70582
1.H, 2.G, 3.CA, 4.C

***Cajun Chef Louisiana Hot
Sauce***

Cajun Chef Products, Inc.
St. Martinville, LA 70582
1.H, 2.R, 3.CA, 4.C

***Cajun Country Sauce
Piquant***

Cajun Country Spices & Food
600 South Ave. D
Crowley, LA 70526
1.H, 2.R, 3.CA, 4.C

Cajun Powder Garlic Sauce

Cajun Powder Sauce Mfg. Inc.
Rt. 2 Box 278
Abbeville, LA 70510
1.M, 2.B, 3.CA, 4.C

***Cajun Powder Spicy Hot
Sauce***

Cajun Powder Sauce Mfg. Inc.
Rt. 2 Box 278
Abbeville, LA 70510
1.H, 2.R, 3.R, 4.C

Cajun Power Herbs & Spices

Cajun Power Sauce Mfg. Inc.
Rt 2 Box 278
Abbeville, LA 70510
1.M, 2.B, 3.R, 4.C

Cajun Rush Pepper Sauce

Cajun Rush
Maurepas, LA
1.H, 2.B, 3.R, 4.C

***Cajun Tex Original Hickory
Smoked Gourmet Picante***

Cajun Tex Enterprises, Inc.
202 S. Clark Rd.
Cedar Hill, TX 75104
1.S, 2.R, 3.J, 4.C

**Calavo Western Style
Avocado Guacamole**

Calavo Growers of CA.
Los Angeles, CA 90058
1.S, 2.G, 3.R, 4.C

**Calido Chile Traders 99%
Habanero Pepper Paste**

Calido Chile Traders
Merriam, KS 66203
1.P, 2.R, 3.H, 4.C

**Calido Chile Traders Hot &
Spicy "Kiss of Fire"**

Calido Chile Traders Inc.
Merriam, KS 66203
1.H, 2.R, 3.H, 4.C

**California Just Chili Hot
Sauce w/Garlic**

Just Chili, Inc.
San Diego, CA
1.H, 2.R, 3.R, 4.C

**California Sun-Dry Sun-
dried Tomato Salsa**

California Sun-Dry Foods
San Mateo, CA 94404
1.S, 2.R, 3.G, 4.C

Calypso Queen

Calypso Queen Foods, Inc.
PO Box 35347
Charlotte, NC 28235
1.B, 2.O, 3.S, 4.C

Campo Verde Jalapeño Sauce

PIB International
San Antonio, TX 78213
1.H, 2.G, 3.J, 4.C

Candy's Picante Sauce (med)

Candy's Tortilla Factory Inc.
Pueblo, CO 81006
1.S, 2.R, 3.J, 4.C

Capital Punishment

Hot Heads Inc.
3307 Kissel Hill Rd.
Lititz, PA 17543
1.H, 2.B, 3.H, 4.C

**Capsicana Zing Gourmet
Sauce (spicy)**

Home Industries, Inc. Route S,
Box 194
Hillsborough, NC 27278
1.H, 2.B, 3.R, 4.C

**Captain Jaap's Heavenly
Curry Sauce**

758 West 22nd St.
Norfolk, VA 23517
1.H, 2.Y, 3.R, 4.C

Captain Jaap's Mexican Mole

758 West 22nd St.
Norfolk, VA 23517
1.M, 2.B, 3.O, 4.C

**Captain Redbeard's Olde
Florida Hot Sauce**

Captain Foods Inc.
2220 Hibiscus Dr. Ste. 4
Edgewater, FL 32141
1.H, 2.R, 3.C, 4.C

**Captain Redbeard's Wing
Sauce**

Captain Foods Inc.
2220 Hibiscus Dr. Ste. 4
Edgewater, FL 32141
1.W, 2.O, 3.R, 4.C

**Caribbean Calypso Hot
Sauce**

Sands Caribbean Imports Ltd.
Newark, NJ 07114
1.H, 2.R, 3.H, 4.C

**Caribbean Exotic Gourmet
Spicy Steak Sauce**

Atlantic Int'l Traders
PO Box 113005
Miami, FL 33111-3005
1.B, 2.H, 3.O, 4.C

Caribbee Hot Sauce

Flamingo Flats
101 Talbot St. PO Box 441
St. Michaels, MD 21663
1.H, 2.Y, 3.SB, 4.C

Caribe Mango Salsa

Sungate Enterprises
156 Winding Way
San Carlos, CA 94070
1.S, 2.G, 3.G, 4.C

Carlos & Muffie's Olive Oil

Rosie Coyote, Inc.
1829 W. Bel Aire Ct.
Tucson, AZ 85705
1.O, 2.C, 3.R, 4.C

Carole's Picante Sauce

Carole's Food Specialties
PO Box 2062
Pearland, TX 77588
1.S, 2.R, 3.R, 4.C

Carole's Salsa Verde

Carole's Food Specialties
PO Box 2062
Pearland, TX 77588
1.S, 2.G, 3.G, 4.C

**Carole's Salsa Verde Original
Recipe**

Carole's Food Specialties
PO Box 2062
Pearland, TX 77588
1.S, 2.G, 3.G, 4.C

Carolina Swamp Sauce

Gourmet Galley
Morehead City, NC 28557
1.H, 2.B, 3.R, 4.C

Carter's Original Hot Sauce

Carsemilia Pepper Co. Ltd.
Akron, OH 44319
1.H, 2.B, 3.C, 4.C

Casa de Toma's Salsa Verde

Casa de Toma's
Oxford, CT 06478
1.S, 2.G, 3.G, 4.S

**Casa del Pueblo Picante
Sauce**

Glencourt, Inc.
Walnut Creek, CA 94598
1.S, 2.R, 3.R, 4.S

Casa del Sol Chunky Salsa

Chelton House Products, Inc.
Bridgeport, NJ 08014
1.S, 2.R, 3.J, 4.C

Casa Fiesta Hot Chili Salsa

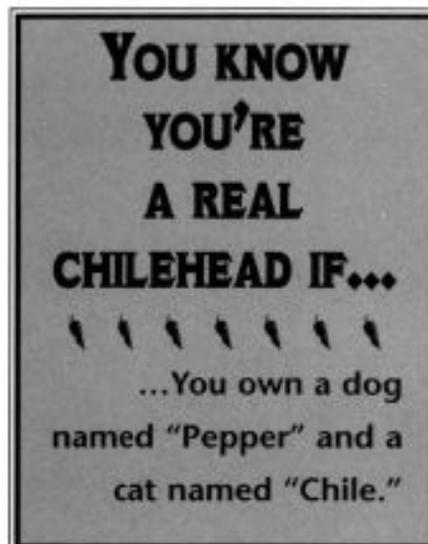
Bruce Foods Corp.
New Iberia, LA 70560
1.S, 2.R, 3.G, 4.C

**Casa Fiesta Hot Pepper
Sauce**

Bruce Foods Corporation
El Paso, TX 79934
1.H, 2.R, 3.R, 4.C

Casa Fiesta Hot Taco Sauce

Bruce Foods Corporation
El Paso, TX
1.S, 2.R, 3.J, 4.C



CRAZY CHARLEY

CAJUN

PIQUANTE SALSA

**NO
M.S.G.**

*"The best dip
for any chip,
I guarantee!"*



**NO
CHOLESTEROL**

*Great on
omelettes, links,
chicken, tacos &
for all cooking.*

ALL NATURAL

HOT

NET WT. 14 OZ. (396 GRAMS)

CRAZY CAJUN ENTERPRISES 250 BAYOU VISTA THIRD DIXIE LOUISIANA 70001

Casa Fiesta Jalapeño Pepper Sauce

Bruce Foods Corp.
El Paso, TX 79934
1.H, 2.G, 3.J, 4.C

Casa Fiesta Medium Chili Salsa Rich & Chunky

Bruce Foods Corp.
New Iberia, LA 70560
1.S, 2.R, 3.G, 4.C

Casa Fiesta Mild Taco Sauce

Bruce Foods Corp.
New Iberia, LA 70560
1.S, 2.O, 3.G, 4.C

Cattle Baron Jalapeño Hot Barbeque

Cattlebaron Foods Inc.
PO Box 800037
Dallas, TX 75380
1.B, 2.B, 3.J, 4.C

Century Hot Pepper Sauce

Century Sauce Kitchens
PO Box 4057
Copley, OH 44321
1.H, 2.R, 3.C, 4.C

Century Habanero Pepper Sauce

Century Sauce Kitchens
PO Box 4057
Copley, OH 44321
1.H, 2.R, 3.H, 4.C

Chameleon Spiced with Habanero Hot Wing Marinade

Culinary Canteen &
Smokehouse Co.
Box 343
Fox River Grove, IL 60021
1.W, 2.B, 3.H, 4.C

Chapala Picante Salsa

Chapala International, Inc.
Des Moines, IA 50309
1.S, 2.R, 3.J, 4.C

Chapita's Chili de Abuela

Chapita's Inc.
PO Box 8840
San Francisco, CA 94070
1.E, 2.R, 3.R, 4.C

**Chapita's Enchilada Sauce
Chili Rojo**

Capita's Inc.
P.O. Box 6840
San Carlos, CA 94070
1.M, 2.R, 3.R, 4.C

**Chapita's Enchilada Sauce
Chili Verde**

Chapita's Inc.
PO Box 8840
San Carlos, CA 94070
1.E, 2.G, 3.G, 4.C

Chapita's Fajita Marinade

Chapita's Inc.
PO Box 6840
San Carlos, CA 94070
1.M, 2.B, 3.R, 4.C

Chapita's Gazpacho

Chapita's Inc.
PO Box 8840
San Carlos, CA 94070
1.O, 2.R, 3.O, 4.S

Chapita's Salsa Azteca

Chapita's Inc.
PO Box 6840
San Carlos, CA 94070
1.S, 2.R, 3.G, 4.C

Chapita's Salsa Nopales

Chapita's Inc.
PO Box 6840
San Carlos, CA 94070
1.S, 2.G, 3.G, 4.C

**Charlie Robinson's Hot
Barbecue Sauce**

Robinson's Barbecue Sauce Co.
Oak Park, IL 60302
1.B, 2.B, 3.R, 4.C

**Charlie's Buffalo Chicken
Wing Sauce**

Robinson's Barbecue Sauce Co.
942 Madison St.
Oak Park, IL 60302
1.W, 2.R, 3.R, 4.C

**Che-Che Tomato Sauce
Spanish Style**

Imports International, Inc.
Chicago, IL 60608
1.S, 2.R, 3.G, 4.C

**Chef Cavanna's Gourmet
Salsa De Macho (very hot)**

Cavanna Foods Enterprises
2810 Thousand Oaks, Ste. 275
San Antonio, TX 78232
1.S, 2.R, 3.HC, 4.C

Chef Chow's Hot & Spicy Oil

Chef Chow's Food Co.
New York, NY 10002
1.O, 2.R, 3.R, 4.C

**Chef Hans' Jalapeño Hot
Sauce**

Chef Hans' Gourmet Foods Inc.
PO Box 3252
Monroe, LA 71210-3252
1.H, 2.G, 3.J, 4.C

**Chef Hans' Louisiana Hot
Pepper Sauce**

Chef Hans' Gourmet Foods Inc.
Monroe, LA 71210-3252
1.H, 2.B, 3.J, 4.C

**Chef Hans' Louisiana Hot
Sauce**

Chef Hans' Gourmet Foods Inc.
PO Box 3252
Monroe, LA 71210-3252
1.H, 2.R, 3.J, 4.C

**Chef Paul Prudhomme's
Magic Pepper Sauce**

Chef Paul Prudhomme's Magic
Seasoning Blends, Inc.
824 Distributors Row
Harahan, LA 70123
1.H, 2.R, 3.H, 4.C

**Chef-Deli Buffalo Chicken
Wings & Ribs Hot Sauce**

Chef-Deli Inc.
Cleveland, OH 44133
1.W, 2.R, 3.P, 4.S

**Cherchie's Brush n Broil
Sauce Spicy Hot**

Cherchies Ltd.
20 Bacton Hill Rd.
Malvern, PA 19355
1.H, 2.B, 3.R, 4.C

Chesapeake Challenge

Starboard Restaurant
2009 Highway One
Dewey Beach, DE 19971
1.S, 2.R, 3.J, 4.C

**Chi Chi's Restaurante Style
Picante Sauce (hot)**

Geo. A. Hormel & Co.
PO Box 800
Austin, MN 55912
1.S, 2.R, 3.J, 4.C

Chi Chi's Salsa

George Hormel & Co.
Austin, MN 55912
1.S, 2.R, 3.J, 4.C

Chi Chi's Taco Sauce (hot)

Chi Chi's Inc.
PO Box 800
Austin, MN 55912
1.S, 2.R, 3.J, 4.C

Chilamex Picante Sauce

Mexican Exporters, Inc.
1907 Advanales
Laredo, TX
1.H, 2.R, 3.O, 4.S

**Chile de Ristra Red Chile
Cooking Sauce**

Chile de Ristra
Rancho de Taos, NM 87557
1.E, 2.R, 3.R, 4.C

**Chile Grande Premium Red
Chile Sauce (hot)**

Melinda Lee Corp.
PO Box 82612
Albuquerque, NM 87198
1.R, 2.R, 3.R, 4.C

**Chili Rojo Fino Virgin Olive
Oil with Chile Pepper**

Spruce Foods, Inc.
Boulder, CO
1.O, 2.R, 3.R, 4.C

Chili Sauce with Garlic

YHS (USA) Inc.
San Jose, CA 95112
1.H, 2.R, 3.R, 4.C

**Chimichurri La Salsa
Argentina**

Cantame Tango, Inc.
1613 Chelsea Rd. Box 267
San Marino, CA 91108
1.B, 2.O, 3.G, 4.C

**Chipotle del Sol Grilling
Glaze**

Sgt. Peppers
Austin, TX
1.B, 2.B, 3.C, 4.C

Cholula Hot Sauce

Jalisco Food Co.
8930 Fourwinds Dr. #371
San Antonio, TX 78239
1.H, 2.R, 3.O, 4.C

Cholula Hot Sauce

Jalisco Food Co.
8930 Fourwinds Dr. #371
San Antonio, TX 78239
1.H, 2.O, 3.P, 4.C

Chris & Jen's Pepper Spread

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.P, 2.R, 3.O, 4.C

Cinnabar Jerk Spice

Cinnabar Specialty Foods
1134 W. Haining St. Shop C
Prescott, AZ 86301
1.J, 2.B, 3.SB, 4.C

Cisco Kids Cactus Salsa

Cisco Kids Cantina
Box 164077
Austin, TX 78716
1.S, 2.G, 3.G, 4.C

Clancy's Fancy Hot Sauce

Clancy's Fancy, Inc.
410 W Washington
Ann Arbor, MI 48103
1.H, 2.R, 3.CA, 4.C

Claude's Fajita Marinating Sauce

Claude's Barbeque Sauce
900 Hawkins #B-1
El Paso, TX 79915
1.M, 2.B, 3.R, 4.C

Claude's Steak Sauce

Claude's Sauces, Inc.
900 Hawkins #B-1
El Paso, TX 79915
1.B, 2.R, 3.R, 4.C

**Claude's Barbecue Sauce
Western Style**

Claude's Sauces, Inc.
900 Hawkins #B-1
El Paso, TX 79915
1.B, 2.B, 3.P, 4.C

Colorado Salsa

Colorado Salsa Co.
10231 W. Marlowe Ave.
Littleton, CO 80127
1.S, 2.R, 3.J, 4.C

**Community Kitchen's
Acadian Pepper Sauce**

Community Coffee Company
PO Box 3778
Baton Rouge, LA 70821-3778
1.H, 2.B, 3.J, 4.C

**Community Kitchen's
Louisiana Green Hot Sauce**

Community Coffee Co.
PO Box 3778
Baton Rouge, LA 70821-3778
1.H, 2.G, 3.J, 4.C

**Community Kitchens Ville
Platte Hot Sauce**

Community Coffee Company
PO Box 3778
Baton Rouge, LA 70821-3778
1.H, 2.R, 3.T, 4.C

**Convenient Gourmet Seracha
Chili Pepper Sauce**

Tommy Tang's Thai Seasonings
7829 Melrose Ave. Ste. #364
L.A., CA 90046
1.H, 2.O, 3.R, 4.C

**Convenient Gourmet Tommy
Tangs Thai Peanut Sauce**

Tommy Tang's Thai Seasonings
7829 Melrose Ave. Ste. 364
Los Angeles, CA 90046
1.H, 2.Y, 3.P, 4.C

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**



**...You consider hot
sauce on your oatmeal
as an intriguing idea.**

***Corky's Memphis Own
Bar-B-Q Sauce,
old-fashioned way***

Flamingo Flats
101 Talbot St. PO Box 441
St. Michaels, MD 21663
1.B, 2.B, 3.O, 4.C

Couch's Sauce

Couch's Original Sauce
5324 E. Nettleton
Jonesboro, AR 72401
1.B, 2.B, 3.R, 4.C

***Cowgirl Brand Blue Ribbon
Salsa***

Best of the West, Inc.
PO Box 160274
Austin, TX 78716-0274
1.S, 2.R, 3.J, 4.C

***Coyote Cocina Fire-Roasted
Salsa***

Coyote Cocina
1364 Rufina Circle #1
Santa Fe, NM 87501
1.S, 2.B, 3.C, 4.C

***Coyote Cocina Howlin' Hot
Sauce***

Coyote Cocina
1364 Rufiner Circle #1
Santa Fe, NM 87501
1.H, 2.O, 3.SB, 4.C

***Coyote Cocina Smoky
Chipotle Sauce***

Coyote Cocina
1364 Rufina Circle #1
Santa Fe, NM 87501
1.H, 2.B, 3.C, 4.C

***Coyote Cocina Tangy Taco
Sauce***

Coyote Cocina
1364 Rufina Circle #1
Santa Fe, NM 87501
1.H, 2.R, 3.R, 4.C

***Coyote Cocina Tomatillo
Serrano Salsa***

Coyote Cocina
1364 Rufina Circle #1
Santa Fe, NM 87501
1.S, 2.G, 3.S, 4.C

Coyote Salsa De Santa Fe

Fruit Basket
Velarde, NM 87582
1.S, 2.R, 3.O, 4.C

***Coyote Salsa de Santa Fe
Pico de Gallo Salsa***

The Fruit Basket
PO Box 4
Velarde, NM 87582
1.S, 2.R, 3.G, 4.C

***Coyote Trails Medium
Chunky Salsa***

E.A. Malone Co. Inc.
Jenks, OK 74037
1.S, 2.R, 3.R, 4.C

Crate & Barrel Cactus Salsa

Jardine's Texas Foods
Buda, TX 78610
1.S, 2.G, 3.G, 4.C

***Crazy Cajun All Purpose &
Bar-b-cue Sauce (hot)***

Crazy Cajun Enterprises
250 Bayou Vista
Thibodaux, LA 70301
1.B, 2.B, 3.T, 4.C

***Crazy Cajun All Purpose &
Bar-b-cue sauce (reg)***

Crazy Cajun Enterprises
250 Bayou Vista
Thibodaux, LA 70301
1.B, 2.B, 3.T, 4.C

***Crazy Cajun All Purpose
Marinade***

Crazy Cajun Enterprises
250 Bayou Vista
Thibodaux, LA 94066
1.M, 2.B, 3.T, 4.C

***Crazy Cajun Chile
Sauce/Salsa***

CMS, Inc.
San Bruno, CA 94066
1.S, 2.R, 3.J, 4.C

Creekside Barbecue Sauce

Creekside Barbecue Sauce Bry-
Ken Foods Inc.
PO Box 712
Franklin, OH 45005
1.B, 2.B, 3.P, 4.C

***Creole Classic Gourmet Bar-
B-Que Sauce (hot)***

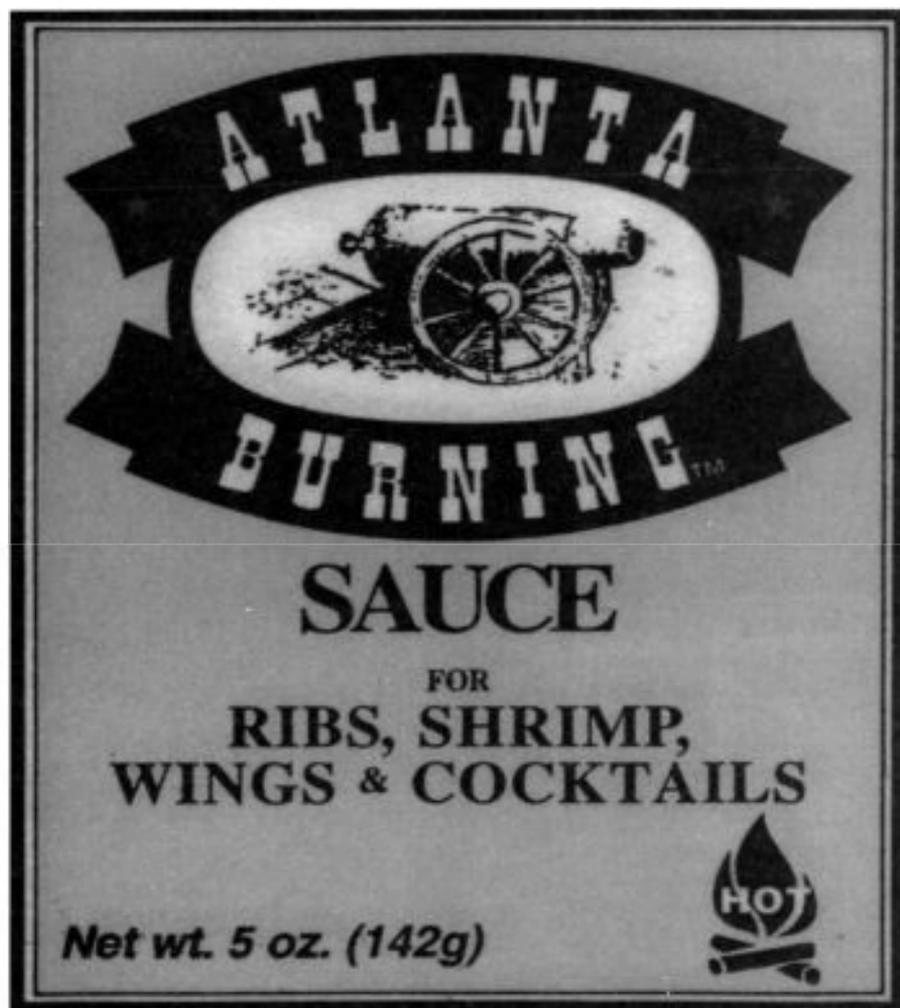
Creole Classic Food Products Inc.
Slidell, LA 70460
1.B, 2.B, 3.P, 4.C

***Creole Delicacies New
Orleans Creole Hot Sauce***

Creole Delicacies Kitchens, Inc.
Metairie, LA 70001
1.H, 2.R, 3.C, 4.C

***Creole Delicacies New
Orleans Creole Hot Sauce***

Creole Delicacies Kitchens
533 St. Ann
Nola, LA 70116
1.H, 2.R, 3.CA, 4.C



ATLANTA
BURNING
SAUCE
FOR
**RIBS, SHRIMP,
WINGS & COCKTAILS**

Net wt. 5 oz. (142g)



Crystal Hot Sauce

Baumer Foods, Inc.
New Orleans, LA 70119
1.H, 2.R, 3.R, 4.C

**Crystal Hot Sauce
(label in Arabic)**

Product of Louisiana
1.H, 2.R, 3.CA, 4.R

Crystal Picante Sauce

Baumer Foods, Inc.
New Orleans, LA 70119
1.S, 2.R, 3.J, 4.C

**Crystal Pure Cayenne Pepper
Seasoning**

Baumer Foods, Inc.
New Orleans, LA 70179
1.H, 2.R, 3.CA, 4.C

Crystal Wing Sauce (hot)

Baumer Foods Inc.
New Orleans, LA 70119
1.W, 2.R, 3.R, 4.C

Cuisine Hot Pepper Sauce

HiLo Foodstore, Inc.
1.H, 2.Y, 3.H, 4.S

D'Elidas - Hot Chombo Sauce

Intermerica Trade Co.
Monroe, TX 77301
1.H, 2.Y, 3.H, 4.C

**D.L. Jardine's Fajita
Marinade**

Jardine's Famous Foods
Austin, TX 78760
1.M, 2.B, 3.R, 4.C

**D.L. Jardine's Texas Style
Honcho Sauce**

Jardine's Texas Foods
Box 18868
Austin, TX 78760
1.H, 2.B, 3.R, 4.C

Daddy's Hot Stuff (med)

Pizzo Enterprises Inc.
PO Box 321
Ft. Worth, TX 76101
1.S, 2.R, 3.J, 4.C

**Daddy's Hot Stuff Picante
Salsa**

Pizzo Enterprises, Inc.
PO Box 321
Ft. Worth, TX 76101
1.S, 2.R, 3.J, 4.C

**Daddy's Hot Stuff Picante
Salsa (mild)**

Pizzo Enterprises, Inc.
PO Box 321
Ft. Worth, TX 76101
1.S, 2.R, 3.J, 4.C

**Dal Raccolto Red Chili Pepper
Sauce (Harvest Italy)**

Supratutto, Inc.
Brooklyn, NY 11231
1.H, 2.R, 3.R, 4.C

Dallas Dynamite Hot Sauce

Hot Sauce Harry's
3422 Flair Drive
Dallas, TX 75229
1.H, 2.R, 3.H, 4.C

Dat'l Do-it Hellish Relish

Dat'l Do-it
St. Augustine, FL 32085
1.H, 2.R, 3.O, 4.C

Dat'l Do-it Hot Sauce

Dat'l Do-it Inc.
St. Augustine, FL 32085
1.H, 2.R, 3.O, 4.C

Datil Pepper (Hot) Sauce

W.A. Pursley Molasses Junction
Country Store
6300 CR 214
St. Augustine, FL 32092
1.H, 2.B, 3.O, 4.R

Datil Pepper Devil Drops (hot)

Dat'l Do-It Inc.
PO Box 4019
St. Augustine, FL 32085
1.H, 2.O, 3.O, 4.C

**Dave's Gourmet Insanity
Sauce**

Dave's Gourmet Sauce Inc.
108 North Columbus Street
Alexandria, VA 22314
1.H, 2.B, 3.R, 4.C

**Dave's Insanity Sauce Private
Reserve Ltd. Ed. #806**

Dave's Gourmet
3350 Laguna Ste. 201
San Francisco, CA 99123
1.H, 2.B, 3.H, 4.C

**Dave's Temporary Insanity
Sausa**

Dave's Gourmet, Inc.
108 N. Columbus St.
Alexandria, VA 22314
1.S, 2.R, 3.O, 4.C

Dei Fratelli Salsa

Hirzel Canning Co.
Toledo, OH 43619
1.S, 2.R, 3.J, 4.C

**Delaware Destroyer
Habanero Salsa**

Starboard Restaurant
2009 Hwy One
Dewey Beach, DE 19971
1.S, 2.R, 3.H, 4.C

Desert Pepper Salsa Divino

Desert Pepper Trading Co.
909 Texas Ave.
El Paso, TX 79901
1.S, 2.R, 3.G, 4.C

**Desert Pepper Trading Co.
Salsa del Rio (med)**

Desert Pepper Trading Co.
909 Texas Ave.
El Paso, TX 79901
1.S, 2.G, 3.G, 4.C

**Desert Pepper Trading Co.
Salsa Diablo**

Desert Pepper Trading Co.
El Paso, TX
1.S, 2.R, 3.J, 4.C

Desert Rose Medium Salsa

Desert Rose Salsa Co.
Tucson, AZ 85703
1.S, 2.R, 3.J, 4.C

Desert Rose Salsa (mild)

Desert Rose Salsa Co.
PO Box 5391
Tucson, AZ 85703
1.S, 2.R, 3.J, 4.C

Desert Rose Salsa Barbacoa

Desert Rose Salsa Co.
Tucson, AZ 85703
1.B, 2.R, 3.O, 4.C

**Desert Rose Salsa
Commemorativa**

Desert Rose Salsa Co.
Tucson, AZ 85703
1.S, 2.R, 3.J, 4.C

**Desert Rose Salsa Tango
Papaya Hot Sauce—ex. hot**

Desert Rose Salsa Co.
PO Box 5391
Tucson, AZ 85703
1.H, 2.R, 3.H, 4.C

Desert Rose Salsa Verde (med)

Desert Rose Salsa Co.
PO Box 5391
Tucson, AZ 85703
1.S, 2.G, 3.G, 4.C

**Desert Rose Sausa Tango
Tamarind Hot Sauce ex hot**

Desert Rose Salsa, Co.
PO Box 5391
Tucson, AZ 85073
1.H, 2.B, 3.H, 4.C

Diamond Jim's

Diamond Fine Salsa
JPC Diversified, Inc.
Flowermound, TX 75028
1.S, 2.R, 3.J, 4.S

Diaquitas AJI

Embarcadero Home Cannery
2026 Livingston St.
Oakland, CA 94606
1.H, 2.G, 3.G, 4.C

**Discovery Bay Trading Com-
pany Jammin' Jerk Sauce**

Discovery Bay Trading
Company
Naples, FL
1.J, 2.B, 3.SB, 4.C

**Discovery Bay Trading Com-
pany Mango Mania Sauce**

Discovery Bay Trading
Company
Naples, FL
1.H, 2.Y, 3.SB, 4.C

**Dixie & Nikita's Wicked
Awesome Barbecue Sauce**

Dixie & Nikita, Inc.
33 Sleeper St. Ste. 105
Boston, MA 02210
1.B, 2.R, 3.R, 4.C

**Dixie Dan's Dixie Dew Drops
Hot Pepper Sauce**

Dixie Dan's Inc.
Box 5803
Athens, GA 30604
1.H, 2.R, 3.R, 4.C

Dixieland ChowChow

Renfro Foods, Inc.
Fort Worth, TX 76101
1.C, 2.G, 3.G, 4.C

Don Alfonso Adobo Marinade

Don Alfonso Foods
PO Box 201988
Austin, TX 78720
1.M, 2.R, 3.R, 4.C

**Don Alfonso Enchilada Sauce
(med)**

Austin, TX 78720
1.E, 2.B, 3.O, 4.C

**Don Alfonso Mole Poblano
(med)**

Austin, TX 78720
1.M, 2.B, 3.R, 4.C

**Don Alfonso Premium Grill
Sauce (med)**

Don Alfonso
Austin, TX 78720
1.P, 2.B, 3.R, 4.C

**Don Alfonso Salsa de Chile
de Arbol**

Don Alfonso Foods
PO Box 201988
Austin, TX 78720
1.S, 2.R, 3.O, 4.C

**Don Alfonso Salsa de Chile
Tecpin**

Don Alfonso Foods
PO Box 201988
Austin, TX 78720-1988
1.S, 2.R, 3.O, 4.C

**Don Alfonso Salsa Mexicana
(med)**

Austin, TX 78720
1.S, 2.R, 3.S, 4.C

Don Alfonso Salsa Picante

Manufacturer's Intl. Co
Austin, TX 78720
1.S, 2.R, 3.R, 4.C

**Don Jose's Chile Picante
Sauce**

La Poblanita Mexican Foods A
Trujillo Enterprise
Lovington, NM 88260
1.S, 2.R, 3.J, 4.C

**Don Jose's Chile Picante
Sauce**

La Poblanita Mexican Foods
Lovington, NM 88260
1.H, 2.O, 3.J, 4.C

**Don Jose's Chile Salsa
Mexicana**

La Poblanita Mexican Foods
Lovington, NM 88260
1.S, 2.R, 3.J, 4.C

**Don Jose's NM Chile Picante
Sauce**

La Poblanita Mexican Foods
Lovington, NM 88260
1.H, 2.O, 3.J, 4.C

Dona Bonita Picante Sauce

Ryser Bros, Inc.
Chicago, IL 61651
1.S, 2.R, 3.J, 4.C

**Dos Gringos Hot Jalapeño
Pepper Sauce**

Adobe Milling Co. Inc.
PO Box 596
Dove Creek, CO 81324
1.H, 2.R, 3.J, 4.C

**Dot Jones Coconut Grove
Honey Ginger Barbeque
Sauce**

Jones Barbeque Sauce, Inc.
PO Box 331220
Coconut Grove, FL 33233
1.B, 2.B, 3.R, 4.C

**Dot Jones Coconut Grove org
hot & spicy bbq sauce**

Jones Barbeque Sauce, Inc.
PO Box 331220
Coconut Grove, FL 33233
1.B, 2.B, 3.R, 4.C

Downunder Kiwi Salsa

Sungate Enterprises
156 Winding Way
San Carlos, CA 94070
1.S, 2.G, 3.J, 4.C

Dr. J's Habanero Chile Elixir

P.B.T. Inc.
Overland Park, KS 66207
1.H, 2.R, 3.H, 4.C

**Dynasty Brand Chinese Hot
Mustard Sauce**

JFC International Inc.
San Francisco, CA 74124
1.H, 2.Y, 3.O, 4.C

**Dynasty Spicy—Hot Kung
Pao Sauce**

JFC International Inc.
S. San Francisco, CA 94080
1.P, 2.B, 3.R, 4.C

Eagle Salsa

Eagle Snacks, Inc
St. Louis, MO 63118
1.S, 2.R, 3.G, 4.C

El Camino Hot Sauce

El Camino Hot Sauce Co.
2818 S. Henry St.
Muskegon, MI 49441
1.H, 2.R, 3.R, 4.C

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**



**...You have figured a
way to turbo-charge
your industrial
strength chile roaster à
la Tim "Tool Time"
Taylor in "Home
Improvement."**

***El Molino Premium Picante
Sauce (hot)***

El Molino Brands
Paterson, NJ 07524
1.H, 2.R, 3.J, 4.C

***El Molino Thick & Chunky
Salsa (hot)***

El Molino Brands Ltd.
Paterson, NJ 07524
1.S, 2.R, 3.J, 4.C

***El Paso Chile Co. Snakebite
Salsa (hot)***

The El Paso Chile Co.
100 Ruhlin Court
El Paso, TX 79922
1.S, 2.R, 3.J, 4.C

***El Paso Chile Co. Snakebite
Salsa Bloody Mary Mix***

El Paso Chile Co.
El Paso, TX 79901
1.H, 2.B, 3.J, 4.C

***El Paso Chile Co. Tequila
Bar-B-Q Sauce***

El Paso Chile Co.
100 Rahlin Ct.
El Paso, TX 79922
1.B, 2.B, 3.J, 4.C

El Pato Salsa de Chile Fresco

LaFlor del Sur Empacadores
Los Angeles, CA 90033
1.S, 2.R, 3.O, 4.S

***El Popular Louisiana Hot
Sauce***

V.F. Garza and Sons, Inc.
East Chicago, IN 46312
1.H, 2.R, 3.O, 4.C

***El Popular Mole Estilo
Poblano En Pasta***

Garza & Sons, Inc.
East Chicago, IN 46312
1.M, 2.B, 3.R, 4.C

El Rio Hot Enchilada Sauce

El Rio Mexican Foods
PO Box 38
Dayton, OH 45449
1.E, 2.R, 3.R, 4.C

El Rio Salsa Inferno

Reese Finer Foods, Inc.
Dayton, OH 45449
1.H, 2.R, 3.J, 4.C

El Rio Taco Sauce

Reese Finer Foods, Inc.
Dayton, OH 45449
1.H, 2.R, 3.R, 4.C

***El Rio Taco-Nacho Chip Dip
with Chilies***

Reese Finer Foods
PO Box 38
Dayton, OH 45449
1.H, 2.R, 3.G, 4.C

***Embasa Green Mexican
Sauce***

Ingro Inc.
Carson, CA 90746
1.S, 2.G, 3.J, 4.C

***Embasa Jalapeño Green
Salsa***

Ingro, Inc.
Carson, CA 90746
1.S, 2.G, 3.J, 4.C

***Embasa Jalapeño Red Salsa
(mild)***

Ingro, Inc.
Carson, CA 90746
1.S, 2.R, 3.J, 4.C

Embasa Red Mexican Sauce

Ingro, Inc.
Carson, CA 90746
1.S, 2.R, 3.S, 4.C

Smokey
Chipotle™
Habanero
Hot Sauce

from the kitchens of
MONTEZUMA®
Mexican Recipe
 5 FL. OZ. (147 ml)

Embasa Salsa Picante

Ingro, Inc.
 Carson, CA 90746
 1.H, 2.R, 3.R, 4.C

**Endorphin Rush Beyond Hot
 Sauce**

Garden Row Foods, Inc.
 Elmwood Park, IL
 1.H, 2.B, 3.O, 4.C

**Enrico's Barbeque Sauce
 Plain Flavor**

Ventre Packing Co. Inc.
 Syracuse, NY 13204
 1.B, 2.R, 3.R, 4.C

Enrico's Hot Taco Sauce

Ventre Packing Co. Inc.
 Syracuse, NY 13204
 1.H, 2.B, 3.J, 4.C

**Enrico's Mexican Cooking
Sauce**

Ventre Packing Co. Inc.
Syracuse, NY 13204
1.E, 2.R, 3.J, 4.C

Enrico's Salsa

Ventre Packing Co.
Syracuse, NY 13204
1.S, 2.R, 3.J, 4.C

Enrico's Salsa Verde

Ventre Packing Co.
6050 Court Street Rd.
Syracuse, NY 13206
1.S, 2.G, 3.G, 4.C

Evadney Jamaican Hot Sauce

Island Import, Inc.
PO Box 78925
L.A. CA 90016
1.H, 2.B, 3.H, 4.C

**Evadney's All Purpose
Jamaican Hot Sauce**

Island Import Inc.
PO Box 78925
Los Angeles, CA 90016
1.H, 2.R, 3.H, 4.C

**Evadney's Fire Water
Habanero (Extra Hot)**

Island Import Inc.
PO Box 78925
Los Angeles, CA 90016
1.H, 2.G, 3.H, 4.C

**Evadney's Old Fashioned
Habanero Pickled Pepper
Sauce**

Island Import, Inc.
PO Box 78925
Los Angeles, CA 90016
1.S, 2.R, 3.H, 4.C

**Evangeline Louisiana Red
Hot Sauce**

Cajun Chef Prod. Inc.
St. Martinville, LA 70582
1.H, 2.R, 3.CA, 4.C

F. McLintocks BBQ Sauce

McClintocks Assoc.
Shell Beach, CA 93449
1.B, 2.B, 3.R, 4.C

F. McLintocks Real Salsa (hot)

F. McLintocks Assoc.
Shell Beach, CA 93449
1.S, 2.R, 3.G, 4.C

**F. McLintocks Caliente
Cowboy Sauce**

F. McLintocks Assoc.
PO Box 239
Shell Beach, CA 93448
1.H, 2.O, 3.J, 4.C

**Fabulosa Quick Fajitas
Marinade**

Figaro Company, Inc.
Dallas, TX
1.M, 2.B, 3.R, 4.S

Fajitas Sauce

Hagerty Foods Inc.
Huntington Beach, CA 92647
1.B, 2.J, 3.C, 4.C

**Family Secrets Extra-Spicy
Sauce for Wings, things**

Family Secrets
PO Box 6606
Portland, ME 04103
1.H, 2.B, 3.R, 4.C

**Family Secrets North Country
BBQ & Steak Sauce**

Family Secrets
PO Box 6606
Portland, ME 04103
1.B, 2.B, 3.R, 4.C

Faroan Authentic Mole

Faroan Foods
Los Angeles, CA 90040
1.M, 2.B, 3.O, 4.C

Faroan Authentic Adobo

Faroan Foods
Los Angeles, CA 90040
1.B, 2.O, 3.O, 4.C

Faroan Green Tomatillo Mexican Sauce

Faroan Foods
Los Angeles, CA 90040
1.S, 2.G, 3.S, 4.C

Faroan Homestyle Mexican Sauce

Faroan Foods
Commerce, CA 90040
1.S, 2.R, 3.S, 4.C

Faroan Salsa Tenochtitlan

Faroan Foods
Bell, CA 90201
1.S, 2.R, 3.R, 4.S

Faroan Salsa Clasica Picante Sauce

Faroan Foods
Los Angeles, CA 90040
1.H, 2.R, 3.R, 4.S

Faucett's of the West Indies Wharfside Dipping Sauce

American West India Trading Co.
PO Box 1083
Cincinnati, OH 45201
1.H, 2.B, 3.H, 4.C

Featherweight Chili Sauce

Sandoz Nutrition
Minneapolis, MN 55416
1.H, 2.R, 3.R, 4.C

Fiesta del Sol Green Chili Salsa

Fiesta Canning Co., Inc.
McNeal, AZ 85617
1.S, 2.R, 3.G, 4.C

Fiesta Green Chile Bar-B-Que Sauce

C & C Enterprises
PO Box 30041
Albuquerque, NM 87190
1.B, 2.B, 3.G, 4.C

Fiesta Ole Green Chile Bean Salsa

Geetha's Gourmet India West Enterprises, Inc.
1589 Imperial Ridge
Las Cruces, NM 88001
1.S, 2.G, 3.G, 4.C

Fiesta Red Chile Bar-B-Que Sauce

C&C Enterprises
PO Box 30041
Albuquerque, NM 87190
1.B, 2.B, 3.R, 4.C

Figaro BBQ Brisket Cooking Sauce and Marinade

The Figaro Co., Inc.
PO Box 565865
Dallas, TX 75356-5863
1.M, 2.R, 3.R, 4.C

Fire House Thai Peanut Sauce

The Firehouse
Denver, CO
1.H, 2.Y, 3.O, 4.C

Fire Mountain Salsa (med)

Fire Mountain Enterprises Inc.
10776 SE Hwy 212
Clackamas, OR 97015
1.S, 2.R, 3.J, 4.C

Fire Mountain Salsa (medium)

Fire Mountain Enterprises Inc.
10776 SE Hwy 212
Clackamas, OR 97015
1.S, 2.R, 3.J, 4.C

**Firehouse Global Warming
Tamarind & Chipotle
Sauce**

The Firehouse
Denver, CO
1.H, 2.R, 3.C, 4.S

Firemist Spray Hot Sauce

E.D.S. Erickson Development
Riverview, FL 33569
1.H, 2.R, 3.R, 4.S

Firemountain Salsa

Firemountain Enterprises, Inc.
10776 SE Hwy 212
Clackamas, OR 97015
1.S, 2.G, 3.G, 4.C

**FL Firecracker Maximum
Blast Habanero Hot Sauce**

Hot Sauce Harry's
3422 Flair Drive
Dallas, TX 75229
1.H, 2.R, 3.H, 4.C

Flame Louisiana Hot Sauce

C.I. Corp.
New Orleans, LA 70179
1.H, 2.R, 3.R, 4.C

**Flavors of the Rainforest
Papaya Pepper Tropic Ht**

Simply Delicious, Inc.
8411 Hwy NC 86 N
Cedar Grove, NC 27231
1.H, 2.R, 3.R, 4.C

**Flavors of the Rainforest
Mango Grille Sauce**

Simply Delicious Inc.
8411 Hwy NC 86 N.
Cedar Grove, NC 27231
1.M, 2.O, 3.O, 4.C

**Flavors of the Rainforest
Savory Spice**

Simply Delicious, Inc.
8411 Hwy NC 86 N.
Cedar Grove, NC 27231
1.H, 2.B, 3.R, 4.C

Floribbean Caribbean Salsa

Inter Culinary Center
Miami, FL
1.S, 2.R, 3.J, 4.C

**Floribbean Salsa Verde
Avocado/Grapefruit**

Miami Interculinary Center
Miami, FL
1.S, 2.G, 3.J, 4.C

**Flying Burrito Flounder Juice
Its Right Hot Sauce**

Flying Burrito
746 Airport Rd.
Chapel Hill, NC 27514
1.H, 2.B, 3.H, 4.C

**Food Club Louisiana Hot
Sauce**

Topco Assoc. Inc.
Skokie, IL 60076
1.H, 2.R, 3.R, 4.C

**Fort Worth Flame Old West
Hot Sauce**

Hot Sauce Harry's
3422 Flair Dr.
Dallas, TX 75229
1.H, 2.R, 3.H, 4.C

**Frank & Bryan's Homestyle
Extra Chunky Sun Salsa**

Frank & Bryan Foods
Spring, TX 77373
1.S, 2.R, 3.G, 4.C

Frank's Cajun Taste

Louisiana Quail Farms
PO Box 10751
New Iberia, LA 70562-0751
1.H, 2.R, 3.J, 4.C

**Frank's Original Durkee Red
Hot Cayenne Pepper Sauce**

Durkee-French Foods, Inc.
Wayne, NJ 07470
1.H, 2.R, 3.CA, 4.C

Frito Lay Salsa (medium)

Frito-Lay Inc.
Dallas, TX 75225-5224
1.S, 2.R, 3.J, 4.C

Frog Ranch Bullfrog Salsa

Frog Ranch Foods
Millfield, OH 45761
1.S, 2.R, 3.O, 4.C

Frog Ranch Tadpole Salsa

Frog Ranch Foods
Millfield, OH 45761
1.S, 2.R, 3.O, 4.C

Frog Ranch Treefrog Salsa

Frog Ranch Foods
Millfield, OH 45761
1.S, 2.R, 3.O, 4.C

Furr's Picante Sauce

Furr's Inc.
Lubbock, TX 79408
1.S, 2.R, 3.G, 4.C

Galante Picante Sauce

Bobby G Free Farms Inc.
Rt. 1 Box 124
Muleshoe, TX 79347
1.S, 2.R, 3.J, 4.C

**Garcia's Gourmet Salsa Pico
De Gallo**

RG Manufactured Foods
443 Lombrano
San Antonio, TX 78207
1.S, 2.R, 3.J, 4.C

Garcia's Gourmet Salsas

R.G. Manufactured Foods
443 Lombrano
San Antonio, TX 78207
1.S, 2.R, 3.J, 4.C

**Garden of Eatin' Cha Cha
Corn Salsa**

Garden of Eatin', Inc.
Los Angeles, CA 90029
1.S, 2.R, 3.S, 4.C

**Garden of Eatin' Habanero
Salsa**

Garden of Eatin', Inc.
Los Angeles, CA 90029
1.S, 2.R, 3.H, 4.C

Gator Hammock Gator Sauce

Taylor Grocery
Hwy 29
Felda, FL 33930
1.H, 2.R, 3.CA, 4.C

Gator Hammock Swamp Salsa

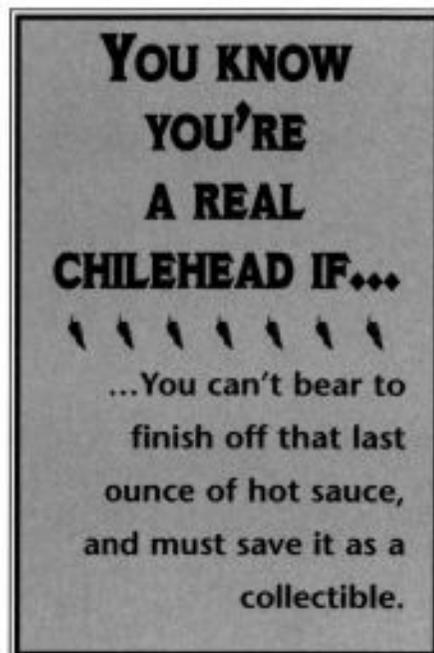
Taylor Grocery
Hwy 29
Felda, FL 33930
1.S, 2.R, 3.R, 4.C

Gebhardt Salsa Ranchera

Gebhardt Mexican Foods
San Antonio, TX 78207
1.S, 2.R, 3.J, 4.C

**Gecko Exxxtra Hot Habanero
pepper Sauce**

Fun Food Inc.
San Antonio, TX 78209
1.H, 2.Y, 3.H, 4.C



**Gecko Exxxtra Hot Habanero
Pepper Sauce**

Fun Food Inc.
San Antonio, TX 78209
1.H, 2.O, 3.H, 4.C

**Gecko Spicy Hot Chipotle
Barbeque Sauce**

Fun Food, Inc.
San Antonio, TX 78201
1.B, 2.B, 3.C, 4.S

**Geetha's Gourmet
Southwestern Green Chile**

India West, Inc.
1589 Imperial Ridge
Las Cruces, NM 88001
1.S, 2.G, 3.G, 4.C

**Geetha's Gourmet
Southwestern Red Chile**

India-West, Inc.
1589 Imperial Ridge
Las Cruces, NM 88001
1.M, 2.R, 3.R, 4.C

**Geppetto's Pizza & Ribs
Barbecue Sauce**

Geppetto's
Cleveland, OH 44111
1.B, 2.B, 3.P, 4.C

**Gib's Bottled Hell Hot Pepper
Sauce**

"Gib's Classics"
PO Box 5278
Louisville, KY 40205
1.H, 2.B, 3.J, 4.C

**Gibbons Louisiana Salsa
Picante**

J.T. Gibbons, Inc.
New Orleans, LA
1.S, 2.O, 3.R, 4.C

**Gibs Bottled Hell "Mo
Better"**

"Big's Classics"
PO Box 5278
Louisville, KY 40205
1.H, 2.B, 3.J, 4.C

**Global Warming Tamarind
Chipotle Sauce**

The Firehouse
Denver, CO
1.H, 2.R, 3.C, 4.C

Glory Foods Hot Sauce

Glory Foods, Inc.
Columbus, OH 43232
1.H, 2.R, 3.CA, 4.C

**Glory Foods Peppered
Vinegar**

Glory Foods, Inc.
PO Box 328948
Columbus, OH 43232
1.V, 2.G, 3.T, 4.C

Go East Spicy Thai Marinade

Go East
Tualatin, OR 97062
1.M, 2.G, 3.R, 4.C

Gold Rush Salsa Picante

Goldrush Enterprises
So. San Francisco, CA 94080
1.S, 2.R, 3.R, 4.C

Gold Star Chili Hot Sauce

Gold Star Chili Inc.
Cincinnati, OH 45230
1.H, 2.R, 3.C, 4.C

**Gold Star Chili Very Hot Hot
Sauce**

Red Star Chili Inc.
Cincinnati, OH 45230
1.H, 2.R, 3.CA, 4.C

Golden Delight Sauce
Piquante Hell Hot Crbn
Pepper

Dynamic Marketing Concept, Inc.
8382 NW 68th St.
Miami, FL 33166
1.H, 2.R, 3.H, 4.C

Golden Peacock Banana
Sauce

Food Imports International Ltd.
Huntington Park, CA 90255
1.H, 2.R, 3.R, 4.S

Golden Peacock Chili Pepper

Food Imports Int'l Ltd.
Huntington Park, CA 90255
1.H, 2.Y, 3.O, 4.C

Goldwater's Rio Verde
Tomatilla Salsa

Goldwater's Foods of AZ
PO Box 9846
Scottsdale, AZ 85252
1.S, 2.G, 3.G, 4.C

Goldwater's Sedona Red
Salsa

Goldwater's Foods of AZ
Scottsdale, AZ 85252
1.S, 2.R, 3.G, 4.C

Goldwater's Taste of the SW
Paradise Pineapple Sls

Goldwater's Food of Arizona
PO Box 9846
Scottsdale, AZ 85252
1.S, 2.R, 3.G, 4.C

Gourmazing Chili

Gourmazing Foods, Inc.
Libertyville, IL 60048
1.S, 2.R, 3.H, 4.S

Goya Louisiana Hot Sauce
Salsa Picante

Goya Foods, Inc.
Secaucus, NJ 07094
1.H, 2.O, 3.T, 4.C

Goya Salsa Picante Sauce

Goya Foods, Inc.
Secacus, NJ 07096
1.S, 2.R, 3.J, 4.C

Gracias Chunky Salsa Original

Comstock Michigan Fruit
Rochester, NY 14602
1.S, 2.R, 3.G, 4.C

Grand Anse #5 Pepper Sauce

American West India Trading Co.
Cincinnati, OH 45201
1.H, 2.R, 3.S, 4.S

Grand Anse Hot Pepper
Relish Peppa—Po

American West India Trading Co.
PO Box 1083
Cincinnati, OH 45201
1.H, 2.R, 3.S, 4.C

Grand Anse Island Jerk Grill
Sauce

American West India Trading Co.
PO Box 1083
Cincinnati, OH 45201
1.J, 2.B, 3.S, 4.C

Grand Anse Moko Jumbie
Grill Sauce

American West India Trading Co.
PO Box 1083
Cincinnati, OH 45201
1.J, 2.B, 3.S, 4.C

Grand Anse Obeah Oil

American West India Trading Co.
Cincinnati, OH 45201
1.O, 2.O, 3.SB, 4.S

**Grand Anse Pepper Catsup
Tassa Caribbean-style**

American West India Trading Co.
PO Box 1083
Cincinnati, OH 45201
1.K, 2.R, 3.S, 4.C

**Grand Ave. Pickled Peppers
(Bonnet Peppers)**

American West India Trading Co.
Cincinnati, OH 45201
1.O, 2.O, 3.SB, 4.R

**Great Sauce Co. Sweet Chili
Sauce**

Great Sauce Co.
1918 Lee Rd.
Cleveland, OH 44118
1.V, 2.Y, 3.G, 4.C

**Green Mountain Gringo
Salsa**

Hume Specialties, Inc.
RD2, Box 190
Chester, VT 05143
1.S, 2.R, 3.O, 4.C

**Guerrero XXTRA Hot Chilito
Salsa**

Guerrero Mexican Foods
875 Fairway Dr.
Walnut, CA 91789
1.S, 2.T, 3.O, 4.S

**Guiltless Gourmet Medium
Picante Sauce**

Guiltless Gourmet
115 E. 6th St. #112
Austin, TX 78701
1.S, 2.R, 3.J, 4.C

Gusto Enchilada Sauce

Gusto Foods, Inc.
Alamagordo, NM 88310
1.E, 2.R, 3.R, 4.C

Gusto Enchilada Sauce Hot

Gusto Foods Inc.
PO Box 2053
Alamagordo, NM 88310
1.E, 2.R, 3.R, 4.C

**Habanero BBQ Sauce from
Hell "Beyond Hot"**

Southwest Specialty Food
Company
5805 W. McLellan #3
Glendale, AZ 85301
1.B, 2.B, 3.H, 4.C

Habanero Hot Wings Sauce

Sauces & Salsas Ltd.
1892 Rear Oakland Park
Columbus, OH 43224
1.W, 2.R, 3.H, 4.C

**Habanero Hot! Hot! Hot!
Pepper Sauce Panamanian**

Thalcash Network
11409 E. Evans Ave.
Aurora, CO 80014
1.H, 2.O, 3.H, 4.C

**Habanero Pepper Sauce Casa
Fiesta (hot)**

Bruce Foods Corp.
El Paso, TX 79934
1.H, 2.R, 3.H, 4.C

**Habanero Pica Red Hot
Pepper Sauce**

Quetzal Foods International
PO Box 13643
New Orleans, LA 70185-3643
1.H, 2.R, 3.H, 4.C

**Habanero Rica Red Calypso
Sun Sauce**

Prod of Costa Rica dist by
Quetzal Foods Intl.
PO Box 13643
New Orleans, LA 70185-3643
1.H, 2.O, 3.H, 4.C

**Habanero Rica Red Island
Soy Sauce**

Quetzal Foods International
New Orleans, LA 70185-3643
1.O, 2.B, 3.H, 4.C

**Habanero Rica Red Maya
Moon Sauce**

Prod of Costa Rica dis. by
Quetzal Foods Intl.
PO Box 13643
New Orleans, LA 20185-3643
1.H, 2.X, 3.H, 4.C

**Habanero Rica Red Banana
Jama Sauce**

Quetzal Foods International
PO Box 13643
New Orleans, LA 70185-3643
1.H, 2.B, 3.H, 4.C

**Habanero Spice Exchange
Pepper Sauce**

Spice Exchange
722 Martin Behrman
Metairie, LA 70005
1.H, 2.R, 3.H, 4.C

Hagerty Foods Tropical Salsa

Hagerty Foods
Huntington Beach, CA 92647
1.S, 2.R, 3.J, 4.C

**Hain Natural Taco Dip &
Sauce**

Hain Pure Food Co. Inc.
Los Angeles, CA 90061
1.S, 2.R, 3.J, 4.C

**Hain Naturals Thick &
Chunky Salsa (hot)**

Hain Pure Food Co. Inc.
L.A., CA 90061
1.S, 2.R, 3.G, 4.C

Hain Restaurant Style Salsa

Hain Pure Food Co., Inc.
Los Angeles, CA 90061
1.S, 2.R, 3.J, 4.C

Hans Barbeque Hot Sauce

Hans Abrahamsen
Oklahoma City, OK
1.B, 2.B, 3.R, 4.C

**Hard Times Cafe Chili
Vinegar**

Hard Times Chili
310 Commerce St.
Alexandria, VA 22314
1.V, 2.R, 3.R, 4.C

Harry's Hot Sauce

Hot Sauce Harry's
3422 Flair Drive
Dallas, TX 75229
1.H, 2.R, 3.H, 4.C

**Harry's Hot Sauce 1995 Fiery
Foods Show Commemorat**

Hot Sauce Harry's
3422 Flair Drive
Dallas, TX 75229
1.H, 2.R, 3.H, 4.C

**Hatch Green Chile Picante
Sauce**

Hatch Farms, Inc.
Hatch, NM 87937
1.S, 2.R, 3.G, 4.C

Hatch Select Enchilada Sauce

Hatch Farms Inc.
PO Box 894
Hatch, NM 87937
1.E, 2.R, 3.R, 4.C

Hawaiian Passion Hot Sauce

PO Box 1041 H
Haleiwa, Hawaii 96712
1.H, 2.O, 3.O, 4.C

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**

...You have given Chile
Pepper magazine as a
gift on more than one
occasion.

Hawaiian Passion Fire Sauce

PO Box 1041F
Haleiwa, Hawaii 96712
1.H, 2.B, 3.O, 4.C

**Hawaiian Passion Fire Sauce
with Ginger**

PO Box 1041 F
Haleiwa, Hawaii 96212
1.H, 2.B, 3.O, 4.C

**Hawaiian Passion Pineapple
Pepper Sauce**

PO Box 1041 P
Haleiwa, HI 96712
1.H, 2.B, 3.O, 4.C

Heinz Chunky Taco Sauce

H.J. Heinz Co.
Pittsburgh, PA 15212
1.H, 2.R, 3.G, 4.C

**Helen's Island Heat Scotch
Bonnet Pepper Sauce**

Helen's Tropical - Exotics
Clarkston, GA 30021
1.H, 2.Y, 3.SB, 4.C

**Helen's Tropical Exotics
Jamaican Jerk Marinade**

Helen's Tropical - Exotics
Clarkston, GA 30021
1.J, 2.B, 3.SB, 4.C

**Helen's Tropical Exotics
Jamaican Jerk Marinade**

Gourmet Concepts, Inc.
Clarkston, GA 30021
1.J, 2.B, 3.SB, 4.C

**Helen's Tropical Jamaican
Jerk Dipping Sauce**

Gourmet Concepts Inc.
Clarkston, GA 30021
1.J, 2.B, 3.R, 4.C

Hell in a Bottle Hot Sauce

Hell's Kitchen Food Product
1001 Page St., #2
San Francisco, CA 94117
1.H, 2.B, 3.O, 4.C

Hell on the Red

Hell on the Red Inc.
PO Box 8K
Telephone, TX 75488
1.H, 2.R, 3.J, 4.C

Herbs Party Salsa

Bel-Del Restaurants Inc.
Houston, TX
1.S, 2.R, 3.J, 4.C

Herdez Salsa Casera

Festin Foods Corp.
Carlsbad, CA 92009
1.S, 2.R, 3.S, 4.C

**Herdez Salsa Casera
Mexican Red Sauce**

Festin Foods Corp.
Carlsbad, CA 92009
1.S, 2.R, 3.S, 4.C

Herdez Salsa Ranchera

Festin Foods Corp.
Carlsbad, CA 92008
1.S, 2.R, 3.J, 4.C

Herdez Salsa Verde

Festin Foods Corp.
Carlsbad, CA 92009
1.S, 2.G, 3.S, 4.C

Hi-Taste Hot Pepper Sauce

Femagra Industries Ltd.
PO Box 65
Belize City, CA
1.H, 2.R, 3.H, 4.C

**Hickory Farms Cajun
Country Classics Hot Sauce**

Hickory Farms Inc.
Maumea, OH 43537
1.H, 2.R, 3.R, 4.C

**Hickory Pit World Famous
Hot Barbecue Sauce**

Glass Dome Hickory Pit
2801 S. Halsted St.
Chicago, IL 60608
1.B, 2.B, 3.R, 4.C

High Mesa Bean Starter

Poor Folks Corp
PO Box 367
La Luz, NM 88337
1.P, 2.R, 3.G, 4.C

High Mesa Chili Salsa

Poor Folks Corp.
La Luz, NM 88310
1.H, 2.R, 3.R, 4.C

High Mesa Chili Salsa

Poor Folks Corp.
PO Box 367
La Luz, NM 88310
1.S, 2.R, 3.R, 4.C

Hogwash

Ham I Am
Plano, TX 75094
1.H, 2.B, 3.R, 4.C

Holy City Heat Hot Sauce

Atlantis Coastal Foods
708 Coastal Foods
Charleston, SC 29403
1.H, 2.R, 3.CA, 4.S

Homemade Chili Sauce

Sona & Hollen Foods Inc.
Los Alamitos, CA 90720
1.S, 2.R, 3.R, 4.C

**Homestyle Picante Sauce
(medium)**

Intermex Products Inc.
PO Box 170062
Arlington, TX 76003
1.S, 2.R, 3.R, 4.C

Hooters Hot Sauce

Hooters Foods Inc.
2471 McMullen Booth Rd. Ste.
316
Clearwater, FL 34619
1.H, 2.R, 3.R, 4.C

**Horse Shoe Brand Louisiana
Red Hot Sauce**

Horse Shoe Pure Foods div. of
Rex Pure Foods
New Orleans, LA 70130
1.H, 2.R, 3.CA, 4.C

**Horstmeyer's All Natural
Original Barbecue Sauce**

Triple H Products
Ash Flat, AR 72513
1.B, 2.R, 3.R, 4.C

**Horstmeyer's Charcoal Grill
Barbecue Sauce**

Triple H Products
Ash Flat, AR 72513
1.B, 2.R, 3.P, 4.C

**Horstmeyer's Hot Barbecue
Sauce**

Triple H Products
Ash Flat, AR 72513
1.B, 2.B, 3.P, 4.C

**Hot & Spicy Buckeye
Gourmet Barbecue Sauce**

The Buckeye Barbecue Co.
PO Box 33
Springboro, OH 45066
1.B, 2.B, 3.CA, 4.C

Hot as Hell

Cosmopolitan Foods, Inc.
PO Box 1877
Montclair, NJ 07042
1.H, 2.B, 3.R, 4.C

Hot Bean Paste

New Way Trading Inc.
Chicago, IL 60630
1.P, 2.B, 3.R, 4.S

Hot Bitch at the Beach

Starboard Restaurant
2009 Highway 1
Dewey Beach, DE 19971
1.H, 2.R, 3.H, 4.C

Hot Buns at the Beach

Starboard Restaurant
2009 Highway 1
Dewey Beach, DE 19971
1.H, 2.R, 3.H, 4.C

Hot Cha Cha Texas Salsa

Hot Cha Hot Cha div of Allied
Old English
Markley St.
Port Reading, NJ 07064
1.S, 2.R, 3.J, 4.C

**Hot Chunky Sabrosa
Acapulco Style Salsa**

Prior Company
Costa Mesa, CA 92627
1.S, 2.R, 3.R, 4.C

**Hot Crystal Buffalo Style
Chicken Wing Sauce**

Baumer Foods Inc.
New Orleans, LA 70119
1.W, 2.R, 3.R, 4.C

**Hot Enchilada Sauce Casa
Fiesta**

Bruce Foods Corporation
New Iberia, LA 70560
1.E, 2.R, 3.R, 4.C

Hot Firehouse Salsa

Angelita's Inc.
Westerville, OH 43081
1.S, 2.R, 3.J, 4.C

Hot Lana

Little Freddys
22151 U.S. 19 N.
Clearwater, FL 34625
1.H, 2.R, 3.R, 4.C

**Hot Pepper Sauce The Pepper
Plant Original Ca styl**

The Pepper Plant
PO Box 1119
Atascadero, CA 93423
1.H, 2.B, 3.R, 4.C

**Hot Peppersauce La Anita
Brand**

Temple Foods Inc.
1806 Cass Street
Niles, MI 49120
1.H, 2.R, 3.H, 4.C

Hot Piada

Piada Foods Mozelle Plant
Box 94
Coleman, TX 76834
1.H, 2.R, 3.R, 4.C

Hot Red's Famous BBQ Sauce

Red's Real Pit Bar B-Q
2516 W. Washington
Orlando, FL 32017
1.B, 2.R, 3.R, 4.C

Hot Stuff

Cajun Creole Products Inc.
Rt. 3 Box 739
New Iberia, LA 70560
1.H, 2.R, 3.CA, 4.C

**Hot Stuff Jab Jab Trinidadian
Pepper Sauce**

Hot Stuff Spicy Foods Inc.
227 Sullivan St.
New York, NY 10012
1.H, 2.R, 3.H, 4.C

Hot Taco Bell Picante Sauce

Frito-Lay Inc.
Dallas, TX 75235-5224
1.H, 2.R, 3.J, 4.C

Hotsa Salsa

Calypso Queen Foods Inc.
PO Box 35347
Charlotte, NC 28235
1.H, 2.R, 3.R, 4.C

Hotsy Totsy Texas Green Salsa

Tuckie Ts
PO Box 31076
Amarillo, TX 79120
1.S, 2.G, 3.J, 4.C

Hotsy Totsy Texas Style Salsa (hot)

Tuckie Ts Inc.
PO Box 31076
Amarillo, TX 79120-1076
1.S, 2.R, 3.J, 4.C

House of Tsang Bangkok Padang Peanut Sauce

House of Tsang Inc.
San Francisco, CA 94107
1.H, 2.B, 3.R, 4.C

House Recipe Hot Sauce

Sysco Corp.
Houston, TX 77077
1.H, 2.R, 3.R, 4.C

Hunt's Maya Salsa de Chile Picante

Hunt-Wesson
Fullerton, CA 92634
1.S, 2.R, 3.J, 4.C

Hy Top Louisiana Hot Sauce

Hy-Top Products div. Federated Foods Inc.
Arlington Heights, IL 60005
1.H, 2.R, 3.R, 4.C

Hyde Park Hot Taco Sauce

Hyde Food Companies Inc.
Memphis, TN 38111
1.H, 2.R, 3.J, 4.C

Hyde Park Louisiana Hot Sauce

M&H Food Companies, Inc.
Memphis, TN 38111
1.H, 2.R, 3.R, 4.C

I. McIntocks Steak Real Salsa Original Recipe

F. McIntocks Assoc.
Shell Beach, CA 93449
1.S, 2.R, 3.G, 4.C

Iberia Hot Tabasco Peppers in Vinegar

Iberia Foods Corp.
Brooklyn, NY 11207
1.V, 2.G, 3.T, 4.C

Iberia Hot Tabasco Peppers in Vinegar

Iberia Foods Corp.
Brooklyn, NY 11207
1.V, 2.O, 3.T, 4.C

Iguana Red Pepper Sauce

Half Moon Bay Trading Co.
Jacksonville, FL 32202
1.H, 2.R, 3.CA, 4.C

Il Primo Giardinera

Il Primo Foods Ltd.
Melrose Park, IL 60160
1.O, 2.G, 3.G, 4.C

Il Primo Giardinera Hot Mix

Il Primo Foods, Ltd.
Melrose Park, IL 60160
1.V, 2.G, 3.G, 4.C

Inner Beauty Blue Marlin Fish & Meat Sauce

Inner Beauty Inc.
Cambridge, MA 02139
1.H, 2.B, 3.R, 4.C

Inner Beauty Hot Sauce

East Coast Grill
Cambridge, MA 02139
1.H, 2.Y, 3.S, 4.C

Inner Beauty Not So Hot Sauce

Inner Beauty Inc.
Cambridge, MA 02139
1.H, 2.Y, 3.S, 4.C

Inner Beauty Real Hot Sauce

Inner Beauty Inc.
Cambridge, MA 02139
1.H, 2.Y, 3.SB, 4.C

Inner Beauty Sweet Papaya Mustard

Inner Beauty, Inc.
Cambridge, MA 02139
1.H, 2.Y, 3.G, 4.C

Instant India Authentic Curry Paste

PO Box No 2010
Cambridge, MA 02238
1.P, 2.B, 3.R, 4.C

International Bazaar Jalapeño Relish

Inter-American Foods, Inc.
Cincinnati, OH 45201
1.H, 2.O, 3.J, 4.C

Iris Louisiana Hot Sauce

Smart & Final Iris Co.
Los Angeles, CA 90051
1.H, 2.R, 3.R, 4.C

Island Delight Hot Pepper Sauce

Anjo's Imports
Box 4031
Cerritos, CA 90703
1.H, 2.R, 3.R, 4.C

Island Delight Hot Pepper Sauce

Anjo's Imports
Box 4031
Cerritos, CA 90703
1.H, 2.R, 3.R, 4.C

Island Delight Papaya Pepper Sauce

Anjo's Imports
Box 4031
Cerritos, CA 90703-4031
1.H, 2.Y, 3.S, 4.C

Island Delight Savoury Sauce

Anjo's Imports
Box 4031
Cerritos, CA 90703
1.H, 2.B, 3.R, 4.C

Island Gourmet Jamaican Marinade

Island Gourmet Foods
Miami, FL 33173
1.J, 2.B, 3.H, 4.C

Island Gourmet Jamaican Marinade

Island Gourmet Foods
Miami, FL 33173
1.J, 2.B, 3.R, 4.C

Island Gourmet Jamaican Marinade (spicy)

Island Gourmet Foods
Miami, FL 33173
1.M, 2.B, 3.H, 4.C

Island Pepper Barbecue Sauce

Southern Ray's Foods, Inc.
PO Box 402552
Miami Beach, FL 33140
1.B, 2.B, 3.J, 4.C

Island Pit Jerk Marinade

Dr. Duphorn, Johnston Co.
4625 N. Manhattan Ave.
Tampa, FL 33614
1.J, 2.B, 3.SB, 4.S

**Island Spice Fire Dragon
Pepper Sauce**

Atlanta, GA
1.H, 2.B, 3.SB, 4.C

**Island Spice Fire Dragon
Pepper Sauce**

Rona Inc.
Atlanta, GA
1.H, 2.Y, 3.SB, 4.C

**Island Treasure Jamaica
Wildfire**

Anjo's Imports
Box 4031
Cerritos, CA 90703-4031
1.H, 2.G, 3.H, 4.C

Iwai's Sesame Chilli Oil

JFC International, Inc.
San Francisco, CA 94080
1.O, 2.B, 3.R, 4.S

**J.J. Pepper's Hot Pepper
Spread**

J.J. Pepper Foods, Inc.
Leonard, NJ 07737
1.H, 2.R, 3.R, 4.C

**Jack Miller's BBQ Sauce with
Cajun Accent**

American Inn, Inc.
PO Box 57
Ville Platte, LA 70586
1.B, 2.B, 3.O, 4.C

**Jack Miller's Cajun Cocktail
Sauce**

American Inn, Inc.
Ville Platte, LA 70586
1.H, 2.R, 3.O, 4.C

**Jack Miller's the Bar-B-Que
Sauce w/ Cajun Accent**

American Inn Inc.
PO Box 57
Ville Platte, LA 70586
1.B, 2.O, 3.O, 4.C

**Jalapeño Spice Exchange Hot
Sauce**

Spice Exchange
722 Martin Bohrman
Metairie, LA 70005
1.H, 2.G, 3.J, 4.C

**Jamaica Hell Fire Hot Pepper
Concentrate**

Dr. Duphorn Johnston & Co.
4625 N. Manhattan Ave. Ste. J.
Tampa, FL 33614
1.H, 2.R, 3.H, 4.C

**Jamaican Choice Hot Pepper
Sauce**

Finest Foods
Woodhaven, NY 11421
1.H, 2.O, 3.H, 4.S

**Jamaican Country Style
Boston Jerk Table Sauce**

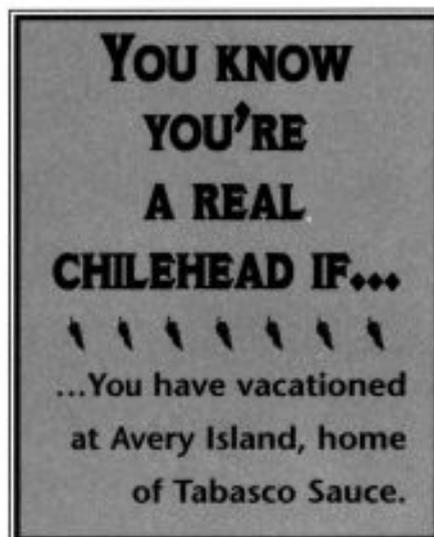
Atlantic Int'l Traders Inc.
PO Box 13005
Miami, FL 33111
1.J, 2.B, 3.SB, 4.C

**Jamaican Country Style
Crushed Scotch Bonnet
Pepper**

Atlantic Int'l Trader Inc.
PO Box 113005
Miami, FL 33111-3005
1.H, 2.C, 3.SB, 4.C

**Jamaican Country Style Hell
Hot Pepper Concentrate**

Atlantic Int'l Traders Inc.
PO Box 113005
Miami, FL 33111-3005
1.H, 2.R, 3.R, 4.C



**Jamaican Country Style Hot
Pepper Sauce Salsa**

Atlantic Int'l Traders, Inc.
P.O. Box 113005
Miami, FL 33111-3005
1.H, 2.R, 3.R, 4.C

**Jamaican Crushed Scotch
Bonnet Hot Pepper Island**

Island Style Foods Inc.
473 Gasper Ave.
Deltona, FL 32725
1.H, 2.Y, 3.S, 4.C

Jamaican Jerk Marinade

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.J, 2.B, 3.H, 4.C

Jamaican Jerk Marinade

Calypso Queen Foods Inc.
PO Box 35347
Charlotte, NC 28235
1.J, 2.B, 3.H, 4.C

**Jane Butel's Pecos Valley
Spice Fresh Garden Salsa**

Jane Butel's Pecos Valley Spice Co.
142 Lincoln Avenue
Santa Fe, NM 87501
1.S, 2.R, 3.R, 4.C

**Jane Butel's Pecos Valley
Spice Mild Garden Salsa**

Pecos Valley Spice Co.
142 Lincoln Avenue
Santa Fe, NM 87501
1.S, 2.R, 3.G, 4.C

Janita's Salsa Picante

Harbor Canning Co. Inc.
Wilmington, CA 90744
1.H, 2.R, 3.R, 4.C

Javier's Salsa Verde

Gourmet Award Foods
Dallas, TX 75236
1.S, 2.G, 3.S, 4.C

Javiers Salsa Verde

Gourmet Award Foods
Dallas, TX 75236
1.S, 2.G, 3.G, 4.C

Jays Picante Style Taco Dip

Jays Foods, Inc.
Chicago, IL 60628
1.S, 2.R, 3.G, 4.C

**JCS Real Jamaican
Countrystyle Boston Jerk
Seasng**

Atlantic It Inc.
PO Box 113005
Miami, FL 33111-3005
1.J, 2.B, 3.S, 4.C

**Jimenez Hot Jalapeño Red
Sauce**

Jimenez Food Products Inc.
7915 South Pan Am
San Antonio, TX 78224
1.H, 2.R, 3.R, 4.C

Jimenez Picante Sauce

Jimenez Food Products Inc.
7915 South Pan Am
San Antonio, TX 78224
1.S, 2.R, 3.R, 4.C

**Jo B's Chile Granatus Extra
Hot Chile Sambal**

Jo B's
Box 316
Warren, VT 05674-0316
1.P, 2.G, 3.G, 4.C

**Jo B's Chilipaya Island Rojo
Sauce (hot)**

Jo B's Inc.
Box 316
Warren, VT 05674-0316
1.H, 2.O, 3.H, 4.C

**Jo B's Chilliuna Hot Dipping
Sauce**

Jo B's Inc.
Box 316
Warren, VT 05674-0316
1.H, 2.B, 3.R, 4.C

Jo B's Fire Mud Hot Bean Paste

Jo B's
Box 316
Warren, VT 05674-0316
1.P, 2.B, 3.R, 4.C

**Jo B's Gorda Salsa Habanero
Sauce**

Jo B's Inc.
Box 316
Warren, VT 05674-0316
1.H, 2.Y, 3.H, 4.C

**John Troy's Natural Saucery
Jamaican Jerk Sauce**

Simply Delicious Inc.
8411 Hwy NC 86 North
Cedar Grove, NC 27231
1.J, 2.B, 3.O, 4.C

**Johnny Midnite Prairie Fire
Steak Sauce (hot)**

Sauce Sensations
Buffalo, WY 82834
1.H, 2.R, 3.CA, 4.C

**Jose Madrid Clovis Red Salsa
xxhot**

Jose Madrid Salsa, Inc.
32 N. Third St.
Zanesville, OH 43701
1.S, 2.R, 3.N, 4.C

**Jose Madrid Salsa Spanish
Verde**

Jose Madrid Salsa Inc.
32 North Third St.
Zanesville, OH 43701
1.S, 2.R, 3.N, 4.C

Jose Silva Salsa

Zak's Restaurant, Inc. for Jose
Silva Salsa, Inc.
32 N. Third St.
Zanesville, OH 43701
1.S, 2.R, 3.G, 4.C

Josephine's Salsa

Josephine's St. Inc.
27511 Holiday Land
Perrysburg, OH 43551
1.S, 2.R, 3.G, 4.S

Juanita's Salsa Picante

Juanita's Foods
Wilmington, CA 90744
1.H, 2.R, 3.R, 4.C

**Kansas City's Own Gates &
Son's Bar-B-Q Sauce**

Gates & Son's Bar-B-Q
Kansas City, MO 64110
1.B, 2.B, 3.R, 4.C

Karen's Hot Wing Sauce

Sauces & Salsas Ltd.
1892 Rear Oakland Park
Columbus, OH 43224
1.W, 2.R, 3.J, 4.C

**Kiawe-Q Hawaiian Barbecue
Sauce**

Kiawe Haleiwa
PO Box 1164
Haleiwa, HI 96712
1.B, 2.B, 3.P, 4.C

**Kentucky's Very Famous
Moon Lite Barbeque Sauce**

Moonlite Bar-B-Que Inn, Inc.
2708 Parrish Ave.
Owensboro, KY 42301
1.B, 2.B, 3.P, 4.C

**King Pepper Louisiana Hot
Sauce**

Acadiana Pepper Co. Inc.
St. Martinville, LA 70582
1.H, 2.R, 3.R, 4.C

Kozlowski Farms

Sonoma Country Classics Salsa
de Lorenzo
5566 Gravenstein Hwy 116
Forestville, CA 95436
1.S, 2.R, 3.G, 4.C

**Krista's Kitchen Cayman Hot
Pepper Sauce**

Krista's Kitchen, Inc.
647 Ridge Rd.
Lackawanna, NY 14218
1.H, 2.R, 3.O, 4.C

Kroger Taco Sauce (hot)

The Kroger Co.
Cincinnati, OH 45201
1.S, 2.R, 3.J, 4.C

**La Cantina Thick & Chunky
Salsa**

Torbitt & Castleman
Buckner, KY 40010
1.S, 2.R, 3.G, 4.C

**La Casita's Homestyle
Mexican Foods Salsa
Picante**

La Casita Homestyle Mexican
Foods, Inc.
100 La Casita Dr.
Holts Summit, MO 65043
1.S, 2.R, 3.G, 4.C

**La Casita's Homestyle
Mexican Foods Salsa
Picante**

La Casita Homestyle Mexican
Foods Inc.
100 La Casita Dr.
Holts Summit, MO 65043
1.S, 2.R, 3.G, 4.C

**La Casita's Homestyle
Mexican Foods
thick/chunky**

La Casita Homestyle Mexican
Foods, Inc.
100 La Casita Drive
Holts Summit, MO 65043
1.S, 2.R, 3.G, 4.C

La Casita's Taco Sauce (hot)

La Casita Homestyle Mexican
Foods Inc.
100 La Casita Dr.
Holts Summit, MO 65043
1.S, 2.R, 3.R, 4.C

**La Casita's Taco Sauce
(mild)**

La Casita Homestyle Mexican
Foods Inc.
100 La Casita Dr.
Holts Summit, MO 65043
1.S, 2.R, 3.R, 4.C

**La Criolla Louisiana Hot
Sauce Salsa Picante**

La Criolla, Inc.
Chicago, IL 60607
1.H, 2.R, 3.C, 4.C

**La Eleccion Del Presidente
All Nat. Hot Salsa Pic.**

Sunfresh Inc.
PO Box 861
West Seneca, NY 14224
1.S, 2.R, 3.J, 4.C

**La Famous Chunky Salsa
(mild)**

Clover Club Foods Co. (Borden
Inc.)

Columbus, OH 43215

1.S, 2.R, 3.G, 4.C

La Fronteriza Salsa

La Fronteriza, Inc.

6412 American Rd.

Toledo, OH 43612

1.S, 2.R, 3.J, 4.S

**La Paloma Salsa de Oro
Golden Peach & Jalapeño
Salsa**

La Paloma Foods

Fresno, CA

1.S, 2.R, 3.J, 4.C

La Preferida Achiotina

La Preferida Inc.

Chicago, IL 60632

1.P, 2.O, 3.P, 4.C

La Preferida Enchilada Sauce

La Preferida, Inc.

Chicago, IL 60632

1.E, 2.R, 3.R, 4.C

**La Preferida Louisiana Hot
Sauce**

La Preferida, Inc. Dist.

Chicago, IL 60632

1.H, 2.R, 3.R, 4.C

**La Preferida Mexicana Salsa
(mild)**

La Preferida Inc. Dist.

Chicago, IL 60632

1.S, 2.R, 3.O, 4.C

La Preferida Mole Paste

La Preferida Inc.

Chicago, IL 60632

1.P, 2.B, 3.O, 4.C

La Preferida Picante Salsa

La Preferida, Inc.

Chicago, IL 60632

1.S, 2.R, 3.S, 4.C

**La Preferida Red Tabasco
Peppers**

La Preferida, Inc.

Chicago, IL 60608

1.V, 2.R, 3.T, 4.C

**La Preferida Salsa Picoso
Hot Taco Sauce**

La Preferida, Inc.

Chicago, IL 60632

1.H, 2.R, 3.R, 4.C

**La Preferida Sofrito with
Ground Ham & Bacon**

La Preferida, Inc. Dist.

Chicago, IL 60632

1. 2.O, 3.G, 4.C

**La Preferida Mojo Criollo
Fajitas Barbeque Sauce**

La Preferida, Inc.

Chicago, IL 60632

1.M, 2.G, 3.R, 4.C

**La Restaurante Authentic
Chunky Salsa**

La Suprema Restaurante Dist. Co.

PO Box 11046

Tacoma, WA 98411

1.H, 2.R, 3.J, 4.C

La Restaurante Chunky Salsa

La Restaurante of Altoona, Inc.

931 3rd Ave.

Altoona, PA 16601

1.S, 2.R, 3.G, 4.C

**La Torre Chiles Chipotles En
Adobo**

Intermex Products, Inc.

Arlington, TX 76003

1.H, 2.B, 3.C, 4.C

**La Victoria Chili Dip
Mexican Style Party Dip**

La Victoria Foods Inc.
Rosemead, CA 91770
1.S, 2.R, 3.R, 4.C

La Victoria Chunky Taco

La Victoria Foods Inc.
Rosemead, CA 91770
1.S, 2.R, 3.R, 4.C

**La Victoria Enchilada Sauce
made from mild red chi**

La Victoria Foods Inc.
City of Industry, CA 91744
1.E, 2.R, 3.R, 4.C

La Victoria Mole Poblano

La Victoria Foods Inc.
Rosemead, CA 91770
1.M, 2.B, 3.R, 4.C

La Victoria Omelette Salsa

La Victoria Foods Inc.
Rosemead, CA 91770
1.S, 2.R, 3.R, 4.C

La Victoria Pipian Rancero

La Victoria Foods, Inc.
Rosemead, CA 91770
1.P, 2.B, 3.R, 4.C

La Victoria Salsa Brava

La Victoria Foods, Inc.
Rosemead, CA 91770
1.H, 2.R, 3.R, 4.C

La Victoria Salsa Jalapeña

La Victoria Foods, Inc.
Rosemead, CA 91770
1.S, 2.R, 3.J, 4.C

La Victoria Salsa Suprema

La Victoria Foods, Inc.
Rosemead, CA 91770
1.S, 2.R, 3.R, 4.C

La Victoria Taco Sauce

La Victoria Foods, Inc.
City of Industry, CA 91744
1.H, 2.G, 3.G, 4.C

La Victoria Taco Sauce

La Victoria Foods, Inc.
Rosemead, CA 91770
1.H, 2.R, 3.R, 4.C

**Landry's Pure Louisiana Hot
Sauce**

Landry Bros. Pepper Prod.
St. Martinville, LA 70582
1.H, 2.R, 3.CA, 4.C

Lang's Tangy Bang Sauce

Lang Naturals
741 Namguid Drive
Warwick, RI 02888
1.H, 2.R, 3.C, 4.C

**Larry Forgione's Adobo
Sauce**

American Spoon Foods Inc.
Petoskey, Michigan 49770
1.M, 2.R, 3.C, 4.C

**Larry Forgione's Barbecue
Sauce**

American Spoon Foods, Inc.
Petoskey, Michigan 49770
1.B, 2.B, 3.J, 4.C

**Larry Forgione's Peanut
Sauce**

American Spoon Foods, Inc.
Petoskey, Michigan 49770
1.O, 2.B, 3.J, 4.C

**Larry Forgione's Pineapple
Chili Barbecue Sauce**

American Spoon Foods Inc.
Petoskey, Michigan 49770
1.B, 2.B, 3.J, 4.C

**Larry Mahan Texas Salsa
(medium)**

Larry Mahan Food Products
Folsom, CA 95630
1.S, 2.R, 3.G, 4.C

**Las Palmas Ancho Chili
Sauce**

Ramirez & Feraud Chili Co.,
Inc.
Ventura, CA 93002
1.E, 2.R, 3.O, 4.C

**Las Palmas Green Chili
Salsa**

Ramirez & Feraud Chili Co.
Inc.
Ventura, CA 93002
1.S, 2.R, 3.G, 4.C

**Las Palmas Salsa Mexicana
Picante Brava**

Ramirez & Feraud Chili Co.,
Inc.
Ventura, CA 93002
1.S, 2.R, 3.J, 4.C

Las Palmas Salsa Picante

Ramirez & Feraud Chili Co.
Inc.
Ventura, CA 93002
1.S, 2.R, 3.G, 4.C

Last Rites

Hot Heads Inc.
3307 Kissel Hill Rd.
Lititz, PA 17543
1.H, 2.R, 3.S, 4.C

**Laurel's Pantry Hot Cajun
Sauce**

Pleasant Cove Rd.
Boothbay, ME 04537
1.H, 2.O, 3.J, 4.C

Laurel's Pantry Salsa

Laurel's Pantry
Pleasant Cove Rd.
Boothbay, ME 04537
1.S, 2.R, 3.O, 4.C

**Laurel's Pantry Wicked Wild
Hot Sauce**

Pleasant Cove Rd.
Boothbay, ME 04537
1.H, 2.R, 3.J, 4.C

Lawry's Chunky Taco Sauce

Lawry's Foods, Inc.
Los Angeles, CA 90065
1.S, 2.R, 3.G, 4.C

**Leonard's Memphis-style
Barbecue Sweet Sauce**

Leonard's Pit Barbecue
Memphis, TN 38117
1.B, 2.B, 3.P, 4.C

Leonela's Extra Chunky Salsa

J.K. Foods
PO Box 437
Corrales, NM 87048
1.S, 2.R, 3.G, 4.J

Leonela's Green Chile Sauce

Leonela's Gourmet New
Mexican Sauces
NM
1.S, 2.R, 3.G, 4.C

**Leonelas Green Chile Stew
(hot)**

Leonela's Gourmet New
Mexican Sauces
New Mexico
1.S, 2.R, 3.G, 4.C

**Limbo Jamaican Jerk
Marinade**

Caribbean Creations Ltd.
PO Box 1073
Bethel, CT 06801
1.J, 2.B, 3.SB, 4.C

**Liquid Summer Datil Pepper
Hot Sauce**

Wharton Pepper Co.
Rt. 3 Box 124-L
Monticello, FL 32344
1.H, 2.R, 3.O, 4.C

**Lite & Spicy Flavor mate
Cayenne Pepper Hot Sauce**

Simply Delicious, Inc.
8411 Highway NC 86 North
Cedar Grove, NC 27231
1.H, 2.R, 3.CA, 4.C

Little Freddy's Gourmet Salsa

Little Freddy's
22151 US 19 N.
Clearwater, FL 34625
1.S, 2.R, 3.J, 4.C

**Little Freddy's Killer Chili
Relish**

Little Freddy's
22151 US Hwy 19 N
Clearwater, FL 34625
1.S, 2.R, 3.J, 4.C

**Little on the Hot Side
Homestyle Picante Sauce**

Klatt Enterprises
364 Newcom Lane
Sealy, TX 77474
1.S, 2.R, 3.J, 4.S

**Lone Star Gourmet Texas
Firewater**

Lone Star Gourmet
Dayton, TX 77535
1.H, 2.R, 3.C, 4.S

Los Amigos Green Sauce

Transcontinental Foods
Escondido, CA 92025
1.S, 2.G, 3.G, 4.C

Los Chileros Jamaican Fire

Los Chileros de Nuevo Mexico
Santa Fe, NM 87502
1.H, 2.Y, 3.SB, 4.S

**Lotta Hotta Besos de Fuego
"Kiss of Fire"**

Lotta Hotta Inc.
7897 Mastini
Overland Park, KS 66204
1.H, 2.B, 3.H, 4.C

**Lotta Hotta Caribbean Hot
Salsa Habanero**

Lotta Hotta Inc.
9500 Nall Ste. 400
Overland Park, KS 66207
1.S, 2.R, 3.H, 4.C

**Lotta Hotta Caribbean Jerk
Seasoning**

Lotta Hotta Inc.
9500 Nail ste. 400
Overland Park, KS 66207
1.J, 2.B, 3.O, 4.C

**Lotta Hotta Hot & Spicy
Serrano Hot Pepper
Vinegar**

Lotta Hotta Inc.
9500 Nall Ste. 400
Overland Park, KS 66207
1.V, 2.C, 3.S, 4.C

**Lotta Hotta Mesquite Smoked
Jalapeño Salsa**

Lotta Hotta Inc.
9500 Nall Ste. 400
Overland Park, KS 66207
1.S, 2.R, 3.J, 4.C

**Lotta Hotta XXX Hot Salsa -
Habanero**

Lotta Hotta, Inc.
Merriam, KS 66203
1.S, 2.R, 3.H, 4.C

**Louisiana Fish Fry Products
Hot Sauce**

Louisiana Fish Fry Products
Louisiana
1.H, 2.R, 3.R, 4.C

**Louisiana Gem Green
Peppers in Vinegar**

Acadiana Pepper Co. Inc.
St. Martinville, LA 70582
1.H, 2.G, 3.T, 4.C

Louisiana Gem Hot Sauce

Acadiana Pepper Co. Inc.
St. Martinville, LA 70582
1.H, 2.R, 3.R, 4.C

Louisiana Gold Pepper Sauce

Bruce Foods Corp.
New Iberia, LA
1.H, 2.R, 3.T, 4.C

**Louisiana the Perfect Green
Hot Sauce**

Bruce Foods Corp.
New Iberia, LA 70670
1.H, 2.G, 3.G, 4.C

Lucia's Enchilada Sauce

Stephenson's Food Products
PO Box 477
Royse City, TX 75089
1.E, 2.R, 3.R, 4.C

**Luis Aguilar's 3 Alarm Hot
Sauce**

Luis Aguilar's
St. Paul, MN 55104
1.H, 2.B, 3.H, 4.C

**Luis Aguilar's 5 Alarm Hot
Sauce**

Luis Aguilar's
St. Paul, MN 55104
1.H, 2.B, 3.H, 4.C

**Luis Aguilar's Fire 'n' Fruit
Hot Salsa**

Luis Aguilar's
PO Box 911
St. Paul, MN 55104
1.S, 2.G, 3.H, 4.C

**Luis Aguilar's Heat'n' Honey
Hot Salsa**

Luis Aguilar's
PO Box 911
St. Paul, MN 55104
1.S, 2.R, 3.H, 4.C

**Luis Aguilar's Hickory Heat
BBQ Sauce**

Luis Aguilar's
PO Box 911
St. Paul, MN 55104
1.B, 2.B, 3.H, 4.C

**Luis Aguilar's Mesquite
Madness BBQ Sauce**

Luis Aguilar's
St. Paul, MN 55104
1.B, 2.B, 3.H, 4.C

**Luis Aguilar's Tropical Fire
Hot Sauce**

Luis Aguilar's
St. Paul, MN 55104
1.H, 2.Y, 3.H, 4.C

Lupita Green Sauce, chunky

Mexi-Food
Distributors/Corporate Office
1.H, 2.C, 3.J, 4.C

Lupita Picante Sauce, chunky

Mexi-Food
Distributors/Corporate Office
1.S, 2.R, 3.J, 4.C

M & D Ring of Fire Hot Sauce

Mike & Diane's Gourmet
Kitchen Compliments
6755 Mira Mesa Blvd. Ste. 123
#203
San Diego, CA 92121
1.H, 2.R, 3.H, 4.S

Mac's Barbecue Sauce

Mac's Barbecue Sauce
Clovis, NM 88101
1.B, 2.R, 3.R, 4.S

Macayo of Arizona Mexican Style Taco Sauce & Dip

Macayo Manufacturing
Phoenix, AZ 85012
1.S, 2.R, 3.R, 4.C

Macayo Sonoran Style Salsa & Chip Dip

Macayo Mexican Foods Fiesta
Canning Co.
Phoenix, AZ 85012
1.S, 2.R, 3.G, 4.C

Mad Dog Inferno Hot Sauce

Ashley Food Company Inc.
Boston, MA 02135
1.H, 2.B, 3.O, 4.C

Mad Dog Salsa the best in the west

Mad Dog's Salsa
Glorieta, NM 87535
1.S, 2.R, 3.J, 4.C

Made In Arizona Black Bean Salsa

Made in Arizona
801 E Broadway
Mesa, AZ 85204-2147
1.S, 2.R, 3.G, 4.C

Made in Arizona Cactus Salsa

Made in Arizona
801 E Broadway
Mesa, AZ 85204-2147
1.S, 2.G, 3.J, 4.C

Made in Arizona Chili Oil

Made in Arizona
801 E. Broadway
Mesa, AZ 85204
1.O, 2.R, 3.O, 4.C

Made in Arizona Cilantro Salsa

Made in Arizona
801 E. Broadway
Mesa, AZ 85204-2147
1.S, 2.R, 3.G, 4.C

Made in Arizona Hopi and Bean Salsa

Made in Arizona
801 E Broadway
Mesa, AZ 85204-2147
1.S, 2.R, 3.G, 4.C

Made in Arizona Viper Venom

Made in Arizona
801 E Broadway
Mesa, AZ 85204-2147
1.S, 2.R, 3.J, 4.C

Maggi Hot Chile Sauce

Carnation Co.
Los Angeles, CA 90036
1.H, 2.R, 3.H, 4.C

Mahan's & Southwest Gourmet Sauce

Mahan's Southwest Gourmet
Sauce
PO Box 26901
El Paso, TX 79926
1.B, 2.B, 3.R, 4.C

Mama Fawcetti Med. Hot Peppers w/Tomato Sauce

Lee-Thompson-Fawcett Co.
Pennsylvania 15675
1.H, 2.R, 3.R, 4.C

Mama Mendieta's Salsa

Mama & Julio Menedieta
270 Margaret Place
Perryburg, OH 43551
1.S, 2.R, 3.J, 4.C

Mansmith's Gourmet Barbecue Paste

Mansmith Enterprises, Inc.
San Juan Batista, CA 95045
1.B, 2.B, 3.R, 4.C

Mantovani Salsa Bistecca Orgnl Italian Steak Sauce

Mantovani Fine Foods div. of
Jem Brands, Inc.
PO Box 868
Georgetown, CT 06829
1. 2.R, 3.O, 4.C

Marca El Pato Jalapeño Salsa

La Flor Del Sur Empacadores
Los Angeles, CA 90033
1.S, 2.R, 3.J, 4.C

Margie's Habanero Pepper Sauce

W.S. Reneau Co
South Holland, IL 60473
1.H, 2.R, 3.H, 4.C

Mariachi Salsa Picante (hot)

Marich Brand Products
2203 Mills
El Paso, TX 79901
1.H, 2.R, 3.O, 4.S

Maunsel White's "1812" Wine Sauce

Foltz Coffee Tea & Spice Co.,
Inc.
801 S. Jefferson Davis Pkwy.
New Orleans, LA 70125
1.H, 2.B, 3.O, 4.C

Maurice Gourmet Barbeque Sauce

Maurice Bessinger's Piggie Park
PO Box 6847
West Columbia, SC 29171
1.B, 2.B, 3.R, 4.C

Maya Papaya Salsa

Sungate Enterprises
156 Winding Way
San Carlos, CA 94070
1.S, 2.Y, 3.J, 4.C

Mayan Kut

Hot Heads, Inc.
3307 Kissel Hill Rd.
Lititz, PA 17543
1.H, 2.Y, 3.J, 4.C

McCutcheon's Garlic & Herb Hot Sauce

McCutcheon Apple Products, Inc.
Frederick, MD 21701
1.H, 2.R, 3.T, 4.C

McCutcheon's Three Pepper Lemon Hot Sauce

McCutcheon Apple Products
Frederick, MD 21701
1.H, 2.R, 3.T, 4.C

McCutcheon's Vidalia Onion Hot Sauce

McCutcheon Apple Products,
Inc.
Frederick, MD 21701
1.H, 2.R, 3.O, 4.C

**McIlhenny Co. Tabasco®
Picante Sauce**

McIlhenny Co.
Avery Island, LA 70513
1.S, 2.R, 3.T, 4.C

**McIlhenny Tabasco® Jalapeño
Sauce**

McIlhenny Co.
Avery Island, LA 70513
1.H, 2.G, 3.J, 4.C

**Mean Devil Woman Cajun
Pepper Sauce hot, mean**

Cajun Radar Foods Inc.
Gretna, LA
1.H, 2.R, 3.H, 4.C

**Melinda's Original Habanero
Pepper Sauce Hot Sauce**

Figueroa International, Inc.
Belize
1.H, 2.O, 3.H, 4.C

**Melinda's Original Habanero
Barbecue Sauce**

Melinda's Gourmet Food
Products Inc.
615 Baronne St. Ste. 101
New Orleans, LA 70113
1.B, 2.R, 3.H, 4.C

**Melinda's Original Habanero
Chile Salsa**

Melinda's Gourmet Food
Products
615 Baronne St. Ste. 101
New Orleans, LA 70113
1.S, 2.R, 3.H, 4.C

**Melinda's Original Habanero
Chile Salsa xxtra hot**

Melinda's Gourmet Food
Products, Inc.
615 Baronne St. Ste. 101
New Orleans, LA 70113
1.S, 2.R, 3.H, 4.C

**Melinda's Original Habanero
Pepper Sauce XHot**

Figueroa International, Inc.
Belize, Central America
1.H, 2.O, 3.H, 4.C

**Melinda's Original Habanero
Pepper Sauce Amarillo**

Melinda's Gourmet Food
Products
722 Martin Behrman Ave.
Metairie, LA 70005
1.H, 2.Y, 3.H, 4.C

**Messin'a Cajun Cowboy
Sauce**

Messin'a Seafood, Inc.
539 Iberville ste A
New Orleans, LA 70130
1.H, 2.R, 3.J, 4.R

**Miguel's Arizona Home Style
Salsa**

Miguel's Food Products, Inc.
Tucson, AZ 85719
1.S, 2.R, 3.G, 4.C

**Miguel's Arizona Homestyle
Salsa**

Miguel's Food Products, Inc.
Tucson, AZ 85719
1.S, 2.R, 3.G, 4.S

**Miguel's Arizona Homestyle
Salsa (med)**

Miguel's Food Products Inc.
Tucson, AZ 85719
1.S, 2.R, 3.J, 4.C

Miguel's Salsa Verde

Miguel's Food Products, Inc.
Tucson, AZ 85719
1.S, 2.G, 3.G, 4.C

**Miguel's Stowe-Away Hot
Salsa Cruda**

Miguel's Stowe-Away
RR3 Box 2086
Waterbury, VT 05676
1.S, 2.R, 3.S, 4.C

**Miguel's Stowe-Away Smoked
Jalapeño Fajita Sauce**

Miguel's Stowe-Away
RR3 Box 2086
Waterbury, VT 05676
1.M, 2.B, 3.C, 4.C

**Miguell's Stowe-Away Red
Chile Sauce**

Miguel's Stowe-Away
RR3 Box 2086
Waterbury, VT 05676
1.M, 2.R, 3.C, 4.C

**Millina's Finest Organic
Smoked Garlic Salsa**

Organic Food products, Inc.
Freedom, CA 95019
1.S, 2.R, 3.J, 4.C

**Millina's Finest Organic
Salsa (mild)**

Organic Food Products Inc.
PO Box 1510
Freedom, CA 95019
1.S, 2.R, 3.J, 4.C

**Mischa's Australian "Barby
Sauce"**

Chef Deli Products, Inc.
Westlake, OH 44145
1.B, 2.B, 3.R, 4.C

**Miss Pearl's Jam House
Jamaican Jerk Sauce**

JH Products for Miss Pearl's Jam
Chef Joey Altman
601 Eddy St.
San Francisco, CA 94109
1.J, 2.B, 3.S, 4.C

**Mississippi Barbecue
Authentic Salsa (med)**

Mississippi Barbecue Sauce Co
104 N. Main St.
Swanton, OH 43558
1.S, 2.R, 3.J, 4.C

**MIZ Grazi's Hot Stuff Hot
Pepper Sauce**

Michael's Enterprises
Rosedale, ML 38769
1.H, 2.B, 3.R, 4.C

Moe Deens Salsa

Jolly Peno
Ithaca, NY
1.S, 2.R, 3.G, 4.C

Monroe's Salsa

Monroe's Restaurants
Albuquerque, NM 87104
1.S, 2.R, 3.O, 4.S

Montezuma® Red Chile Sauce

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.E, 2.R, 3.R, 4.C

Montezuma® Aztec Hot Sauce

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.H, 2.O, 3.O, 4.C

**Montezuma® Chile Cascabel
Hot Sauce**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.H, 2.R, 3.O, 4.C

**Montezuma® Devil's Tingle
Hot Sauce**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.H, 2.B, 3.O, 4.C

**Montezuma® Fajita Meat
Marinade**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.M, 2.B, 3.R, 4.C

Montezuma® Fiesta Salsa

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.S, 2.R, 3.J, 4.C

**Montezuma® Green Chile
Salsa**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.S, 2.R, 3.G, 4.C

**Montezuma® Habanero Hot
Sauce (Red)**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park
Columbus, OH 43224
1.H, 2.R, 3.H, 4.C

**Montezuma® Habanero Hot
Sauce (Green)**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.H, 2.G, 3.H, 4.C

**Montezuma® Hot Red Pepper
Sauce**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.H, 2.R, 3.R, 4.C

**Montezuma® Jalapeño Hot
Sauce (Green)**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.H, 2.G, 3.J, 4.C

**Montezuma® Jalapeño Hot
Sauce (Red)**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.H, 2.R, 3.J, 4.C

**Montezuma® Mayan Magic
Marinade**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.M, 2.B, 3.R, 4.C

**Montezuma® OO-WEEE!
Cajun Cayenne Pepper
Sauce**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.H, 2.R, 3.C, 4.C

Montezuma® Salsa Chipotle

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.S, 2.R, 3.C, 4.C

**Montezuma® Salsa Chipotle
Verde**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.S, 2.G, 3.C, 4.C

Montezuma® Salsa Habanero

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.S, 2.R, 3.H, 4.C

**Montezuma® Salsa
Michoacan**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.S, 2.G, 3.R, 4.C

**Montezuma® Smokey
Chipotle Habanero Hot
Sauce**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.H, 2.B, 3.C, 4.C

**Montezuma® Smokey
Chipotle Hot Sauce**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.H, 2.B, 3.C, 4.C

**Montezuma® Spicy Peanut
Sauce**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.H, 2.B, 3.O, 4.C

**Montezuma® Sun Salsa -
Salsa Verde**

Sauces & Salsas Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.S, 2.G, 3.J, 4.C

**Montezuma® Sweet Revenge
Hot Taco Sauce**

Sauces & Salsas, Ltd.
Columbus, OH 43065
1.H, 2.R, 3.R, 4.R

Montezuma® Table Top

Sauces & Salsas, Ltd.
Columbus, OH 43065
1.H, 2.R, 3.R, 4.R

**Montezuma® Toltec Fire
Water**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.H, 2.B, 3.O, 4.C

**Montezuma® Veracruz Peanut
Salsa**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.S, 2.R, 3.C, 4.C

**Montezuma® Vickie's Pickled
Pepper Sauce**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.H, 2.Y, 3.O, 4.C

**Montezuma® Wild Pequin
Sauce**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.H, 2.R, 3.O, 4.C

Moon Lite Bar-B-Q Inn

Moon Lite Bar-B-Q Inn, Inc.
Owensboro, KY 42301
1.B, 2.R, 3.C, 4.C

**Mother's Mountain - 1880-
New England Chili Sauce**

110 Woodville Rd.
Falmouth, ME 04105
1.O, 2.R, 3.R, 4.C

**Mother's Mountain Fire Eater
Hot Pepper Sauce**

Mother's Mountain, Inc.
110 Woodville Rd.
Falmouth, ME 04105
1.H, 2.R, 3.R, 4.C

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**



**...You didn't think the
hot sauce scene in
"Dumb and Dumber"
was funny.**

**Mountain Pass Enchilada
Sauce (hot)**

MP Foods Inc.
Lubbock, TX 79423
1.E, 2.R, 3.R, 4.C

Mountain Pass Picante Sauce

MP Foods, Inc.
Lubbock, TX 79423
1.S, 2.R, 3.J, 4.C

**Mr. Hawaiian Pepper Sauce
Co. Chili Pepper Water**

Mr. Hawaiian Pepper Sauce Co.
PO Box 17491
Honolulu, HI 96817
1.H, 2.R, 3.R, 4.S

**Mrs. Dog's Dangerously Hot
Pepper Sauce**

Mrs. Dog's Products Inc.
PO Box 6034
Grand Rapids, MI 49516
1.H, 2.R, 3.H, 4.C

**Mrs. Dog's Jamaican Jerk
Marinade**

Mrs. Dog's Products
PO Box 6034
Grand Rapids, MI 49516
1.J, 2.B, 3.H, 4.C

**Mrs. K's Salsa Chunky (real
hot)**

Mrs. K's
Dover, DE 19901
1.S, 2.R, 3.J, 4.C

**Mrs. O'Leary's Firestarter
Salsa**

Sauceworks
RR#1 Box 1178
Kennebunkport, ME
1.S, 2.R, 3.J, 4.C

Mrs. Renfro's Hot Taco Sauce

Mrs. George Renfro
Box 321
Ft. Worth, TX 76101
1.H, 2.R, 3.R, 4.C

**Muir Glen Organic Fat Free
Salsa (hot)**

Muir Glen
PO Box 1498
Sacramento, CA 95812
1.S, 2.R, 3.J, 4.C

Naja Hot Peppers

Temperos Naja Ltda. dst. Amex-
Trading Co.
Miami, FL
1.H, 2.B, 3.O, 4.R

**Nana's Delights Gourmet
Olive & Pepper Salad (hot)**

Ruzzano Brothers
1112 Charles St.
North Providence, RI 02904
1.S, 2.G, 3.J, 4.S

**Nance's Hot Chicken Wing
Sauce**

Richardson Foods Corp.
Macedon, NY 14502
1.W, 2.R, 3.R, 4.C

**Natchez Aunt Bettie's &
Uncle Earl's Hot Kitchen**

Muscadine Hot Sauce
205 Wensel Ave.
Natchez, MS 39120
1.H, 2.B, 3.R, 4.C

**Naturally Fresh Buffalo
Wing Sauce**

Eastern Foods
Atlanta, GA 30337
1.W, 2.O, 3.C, 4.C

Naturally Preferred Hot Sauce

American Natural Foods Inc.
Box 2321
Chapel Hill, NC 27515
1.H, 2.B, 3.CA, 4.C

Nawlins Mardi Gras Hot Stuff

Nawlins' Hot Stuff
Metairie, LA 70002
1.H, 2.R, 3.R, 4.C

Neera's Barbados Honey Pepper Sauce

Cinnabar Specialty Foods, Inc.
1134 W. Haining St.
Prescott, AZ 86301
1.H, 2.O, 3.R, 4.C

Neera's Southwest Sizzler Barbecue Sauce

Cinnabar Specialty Foods, Inc.
1134 W. Haining St.
Prescott, AZ 86301
1.B, 2.B, 3.CA, 4.C

"N4W" Not for Wimps

Washington DC
1.H, 2.B, 3.H, 4.R

Nellie & Joe's Keywest Traditions Mojo Criollo

Nellie & Joe's Inc.
Key West, FL 33045
1.M, 2.Y, 3.R, 4.C

Nellie's Hot Mint Sauce

Nellie's Curry Pot
Columbus, OH
1.H, 2.G, 3.J, 4.R

Nellie's Pride Hot Picante Sauce

Gerwer Foods, Inc.
PO Box 999
Royse City, TX 75089
1.H, 2.R, 3.G, 4.C

Nellie's Pride Garden Salsa

Steppenson Food Products Inc.
PO Box 477
Royse City, TX 75089
1.S, 2.R, 3.R, 4.C

Nellie's Pride Hot Green Sauce

Stephenson Food Products Inc.
PO Box 477
Royse City, TX 75089
1.H, 2.G, 3.J, 4.C

Nellie's Pride Hot Sauce

Stephenson Food Products Inc.
PO Box 477
Royse City, TX 75089
1.H, 2.B, 3.R, 4.C

Nellie's Pride Jalapeño Barbecue Sauce

Gerwer Foods Inc.
PO Box 999
Royse City, TX 75089
1.B, 2.B, 3.J, 4.C

New Mexico Style Salsa (hot)

New Mexico Impressions
328 San Felipe Rd. N.W.
Albuquerque, NM 87104
1.S, 2.R, 3.G, 4.C

Newman's Own All Natural Bandito Salsa (hot)

Newman's Own Inc.
Westport, CT
1.S, 2.R, 3.G, 4.C

Nirav Best Quality Curry Paste (extra hot)

Indian Groceries & Spices Inc.
Skokie, IL 60076
1.P, 2.B, 3.R, 4.C

**NM Jilli Pepper Red Chile
Pineapple Salsa**

Jilli Pepper Salsa
PO Box 7546
Albuquerque, NM 87194-7546
1.S, 2.R, 3.R, 4.C

**NM Original Jilli Pepper
Green Chile Salsa**

Jilli Pepper Inc.
PO Box 7546
Albuquerque, NM 87194-7546
1.S, 2.R, 3.G, 4.C

No Joke Hot Sauce

Zavala's Place
1796 S. Broadway
Othello, WA 99344
1.H, 2.R, 3.R, 4.C

NOH Hawaiian Hot Sauce

NOH Foods International
PO Box 8392
Honolulu, HI 96815
1.H, 2.B, 3.R, 4.C

**Nostalgia Red Mexican
Sauce**

Nostalgia Products Corp.
Los Angeles, CA 90058
1.S, 2.R, 3.S, 4.S

O G's Enchilada Sauce

O G's Tortilla Factory
Las Vegas, NM 87701
1.E, 2.R, 3.R, 4.C

O G's Green Chili Salsa

O G's Tortilla Factory
2010 New Mexico Ave.
Las Vegas, NM 87701
1.S, 2.R, 3.G, 4.C

**Oak Hill Farms Three Pepper
Lemon Hot Sauce**

Oak Hill Farms
PO Box 888302
Atlanta, GA 30356
1.H, 2.R, 3.T, 4.C

OG's Salsa

OG's Tortilla Factory
Las Vegas, NM 87701
1.S, 2.R, 3.G, 4.C

**Old El Paso® Enchilada
Sauce (hot)**

Pet Inc.
St. Louis, MO 63102
1.E, 2.R, 3.R, 4.C

Old El Paso® Fajita Marinade

Pet, Inc.
St. Louis, MO 63102
1.M, 2.B, 3.R, 4.C

**Old El Paso® Green Chili
Sauce**

Pet Inc.
St. Louis, MO 63102
1.E, 2.G, 3.G, 4.C

**Old El Paso® Hot Thick 'N
Chunky Salsa**

Pet Inc.
St. Louis, MO 63102
1.S, 2.R, 3.R, 4.C

**Old El Paso® Hot Thick'n
Chunky Salsa Verde**

Pet Inc.
St. Louis, MO 63102
1.S, 2.G, 3.G, 4.C

**Old El Paso® Picante Sauce
(hot)**

Pet Inc.
St. Louis, MO 63102
1.S, 2.R, 3.J, 4.C

**Old El Paso® Taco Sauce
(mild)**

Pet Incorporated
St. Louis, MO 63102
1.S, 2.R, 3.G, 4.C

**Old El Paso® Thick 'n
Chunky Pico de Gallo
Salsa**

Pet Inc.
St. Louis, MO 63102
1.S, 2.G, 3.J, 4.C

**Old Hawaii Recipes Maui
Onion Hot Salsa**

Castle & Cooke Specialty Foods
Honolulu, HI 97817
1.H, 2.R, 3.J, 4.C

**Old Hawaii Recipes
Pineapple Salsa**

Castle & Cooke Specialty Foods
Honolulu, HI 96817
1.S, 2.R, 3.O, 4.S

**Old San Antonio Gourmet
Picante Sauce**

Lazy Susan Foods, Inc.
PO Box 10438
San Antonio, TX 78210
1.S, 2.R, 3.J, 4.C

**Old San Antonio Salsa
Mexicana**

Lazy Susan Foods, Inc.
1702 S. Fresa
San Antonio, TX 78210
1.S, 2.R, 3.J, 4.C

**Old San Antonio Salsa
Tampiquena**

Lazy Susan Foods, Inc.
1702 S. Presa
San Antonio, TX 78210
1.S, 2.G, 3.J, 4.C

**Old Southern Barbecue Sauce
Hearty & Spicy**

Garden Complements, Inc.
1700 Guinotte
Kansas City, MO 64120
1.B, 2.B, 3.R, 4.C

**Old Southern Chili Maker
Sauce**

Garden Complements, Inc.
1700 Guinotte
Kansas City, MO 64120
1.S, 2.R, 3.O, 4.C

**Old Southern Taco Sauce
(medium)**

Garden Complements, Inc.
1700 Guinotte
Kansas City, MO 64120
1.H, 2.B, 3.R, 4.C

**Old Tyme Jamaican Crushed
Peppers**

L. Scharf, Inc.
Lee, NJ 07024
1.H, 2.R, 3.SB, 4.C

Ollie's Barbecue Sauce

Ollie's Barbecue
Birmingham, AL 35205
1.B, 2.B, 3.R, 4.C

**Oochie's Redneck Hot Stuff
Original Minorcan Recip**

May Co. Foods Inc.
PO Box 860262
St. Augustine, FL 32085-0262
1.H, 2.R, 3.O, 4.C

**Original Gourmet
Concentrated Barbeque
Sauce**

Gourmet Foods, Inc.
Knoxville, TN 37901
1.B, 2.B, 3.R, 4.C

Ortega Hot® Thick and Smooth Taco Sauce

Del Monte Corporation
San Francisco, CA 94105
1.H, 2.R, 3.G, 4.C

Ortega® Mild Green Chile Salsa

Nabisco Brands Inc.
East Hanover, NJ 07936
1.S, 2.R, 3.G, 4.C

Ortega® Thick & Chunky Salsa (hot)

Nabisco Brands Inc.
East Hanover, NJ 07936
1.S, 2.R, 3.G, 4.C

Ortega® Thick and Smooth Taco Sauce (mild)

Del Monte Corp.
San Francisco, CA 94105
1.H, 2.R, 3.G, 4.C

Ortego Sauce Pimente Brand

Ville Platte, LA 70586
1.H, 2.R, 3.R, 4.S

Pa Chai's Super Hot Pepper Sauce

Yadkin Point Farms
PO Box 313
Advance, NC 27006
1.H, 2.O, 3.O, 4.C

Pa Chal's Super Hot Game Seasoning

Yadkin Point Farms
PO Box 313
Advance, NC 27006
1.M, 2.B, 3.O, 4.C

Pace® Picante Sauce

Pace Foods, Inc.
PO Box 12636
San Antonio, TX 78212
1.S, 2.R, 3.J, 4.C

Pace® Thick & Chunky Salsa

Pace Foods, Inc.
San Antonio, TX 78212
1.S, 2.R, 3.J, 4.C

Pacific Gardens Salsa Fresca Garden Fresh (reg)

Associated Cooperatives, Inc.
Richmond, CA 94801
1.S, 2.R, 3.O, 4.C

Pain is Good

Calido Chile Traders
Merriam, KS 64203
1.H, 2.O, 3.H, 4.C

Panola 10 Point Hot Sauce

Panola Pepper Corp.
Rt. 2 Box 148
Lake Providence, LA 71254
1.H, 2.R, 3.CA, 4.C

Panola Cajun Hot Sauce

Panola Pepper Corp.
Rt. 2 Box 148
Lake Providence, LA 71254
1.H, 2.R, 3.CA, 4.C

Panola Chicken Wing Sauce

Panola Pepper Company
Route 2 Box 148
Lake Providence, LA 71254
1.W, 2.R, 3.C, 4.C

Panola Extra Hot Sauce

Panola Pepper Corp.
Rt. 2 Box 148
Lake Providence, LA 71254
1.H, 2.R, 3.C, 4.C

Panola Gourmet Pepper Sauce

Panola Pepper Corp.
Rt. 2 Box 148
Lake Providence, LA 1254
1.H, 2.R, 3.A, 4.C



Panola Hot Pepper Sauce

Panola Pepper Corp.
Rt. 2 Box 148
Lake Providence, LA
1.H, 2.R, 3.C, 4.C

Panola Jalapeño Pepper Sauce

Panola Pepper Corporation
Rt. 2 Box 148
Lake Providence, LA 71254
1.H, 2.G, 3.J, 4.C

***Papaya Curry Sauce
Marinade & Meat
Tenderizer***

Spice Exchange of Figueroa
Int'l. Inc.
New Orleans, LA 70113
1.M, 2.B, 3.H, 4.C

***Pappy's Original Beer
Marinade***

Pappy's Fine Foods
PO Box 5257
Fresno, CA 93755
1.M, 2.B, 3.R, 4.C

Paradise Pepper Sauce

Real Fresh Cookin'
PO Box 90728
Honolulu, HI 96835
1.H, 2.O, 3.R, 4.C

Paradise Pepper Sauce

Real Fresh Cookin'
PO Box 90728
Honolulu, HI 96835
1.H, 2.R, 3.R, 4.S

***Parrot Brand All Natural
Salsa Spicy Gourmet***

S & D Foods Inc.
Burlingame, CA 94011
1.S, 2.R, 3.J, 4.C

Parrot Brand Chunky Salsa

S & D Foods, Inc.
Burlingame, CA 94011
1.S, 2.R, 3.J, 4.C

**Parrot Brand Tomatillo Salsa
Dip**

S & D Foods, Inc.
Burlingame, CA 94011
1.S, 2.G, 3.J, 4.C

**Paso Pepper's Add-A-Bit
Pepper Sauce**

Paso Pepper's Gourmet Foods
Paso Robles, CA
1.H, 2.B, 3.O, 4.C

**Paula's Salsa Nova Jalapeño
& Cilantro (very hot)**

Sweet Adelaide Enterprises, Inc.
Hawthorne, CA 90250
1.S, 2.G, 3.J, 4.C

**Pearson's Gourmet Aunt
Lily's Pepper Sauce**

Pearson's Gourmet
Rosedale, MS 38769
1.H, 2.R, 3.R, 4.C

**Pee Wee's Cajun Cayenne
Juice**

La Cour De Ferme, Ltd.
1019 Delcambre Rd
Breux Bridge, LA 70517
1.H, 2.B, 3.C, 4.C

Pepitos Chunky Salsa

The Snacktime Company-3U
Borden, Inc.
Columbus, OH 43215
1.S, 2.R, 3.G, 4.C

**Pepper Creek Farms Jalapeño
Hot Sauce**

Pepper Creek Farms, Inc.
Lawton, OK 73501
1.H, 2.G, 3.J, 4.C

**Pepper Creek Farms Jalapeño
TNT**

Pepper Creek Farms
Lawton, OK 73501
1.H, 2.G, 3.J, 4.C

**Pepper Creek Farms Wild
Fire**

Pepper Creek Farms Inc.
Lawton, OK 73501
1.H, 2.R, 3.R, 4.C

Peppie's Premium Hot Salsa

Pellegrino Food Products Co.
Warren, PA 16325
1.S, 2.R, 3.G, 4.C

**Peter's Beach Barbecue Sauce
& Marinade**

Holland Sauce Co.
Virginia Beach, VA 23451
1.B, 2.R, 3.R, 4.C

**Phamous Phloyd's Bar-B-Que
Sauce with Habaneros**

Phamous Phloyds, Inc.
Denver, CO 80210
1.B, 2.B, 3.H, 4.C

Pica Rico Hot Pepper Sauce

Femagra Industries Ltd.
PO Box 65
Belize City, CA
1.H, 2.G, 3.H, 4.S

Pico Pica Hot Sauce

Juanita's Foods
Wilmington, CA 90744
1.H, 2.R, 3.R, 4.C

**Pico Pica Mild Mexican Style
Taco Sauce**

Juanita's Foods
Wilmington, CA 90744
1.H, 2.R, 3.R, 4.C

**Pico Pica Real Mexican Style
Hot Sauce**

Juanita's Foods
Wilmington, CA 90744
1.H, 2.R, 3.R, 4.C

**Pietro's Red Chile Caesar
Dressing w/canola oil**

Palace Seasonings, Inc.
1155 Siler Road
Santa Fe, NM
1.O, 2.O, 3.R, 4.5

Pig Stand Basting Sauce

Pig Stand Bar-B-Que Sauce Co.
Ville Platte, LA 70586
1.M, 2.R, 3.R, 4.C

**Pig Stand BBQ Sauce Cajun
Style**

Pig Stand BBQ Sauce Co.
Ville Platte, LA 70586
1.B, 2.B, 3.P, 4.C

**Piggly Wiggly Louisiana Hot
Sauce**

Piggly Wiggly Corp.
Memphis, TN 38111
1.H, 2.R, 3.R, 4.C

Pili Hot Pepper Condiment

GTL Inc.
Washington D.C. 20011
1.H, 2.R, 3.H, 4.C

Piquin Peppers Dona Lucia

Super Max Import-Export, Inc.
PO Box 5575
McAllen, TX 78501
1.V, 2.G, 3.O, 4.C

**Poblano Mexican Green
Jalapeño Sauce**

Nicolas C. & Oscar R. Segura &
Co.
648 W. Lester St.
Tucson, AZ 85705
1.H, 2.G, 3.J, 4.C

**Poblano Mexican Jalapeño
Sauce**

Nicolas C. Segura & Co.
648 W. Lester St.
Tucson, AZ 85705
1.H, 2.G, 3.J, 4.C

**Poblano Mexican Red
Jalapeño Sauce**

Nicolas C. &
Oscar R. Segura & Co.
648 W. Lester St.
Tucson, AZ 85705
1.H, 2.R, 3.J, 4.C

Poblano Salsa Ranchera

Nicolas C. Segura & Co.
648 W. Lester St.
Tucson, AZ 85705
1.H, 2.R, 3.R, 4.C

Poblano Salsa Ranchera

Nicolas C. Segura & Co.
648 W. Lester St.
Tucson, AZ 85705
1.H, 2.R, 3.R, 4.C

**Pomodoro Fresca Cayenne
Pepper (hot)**

Pomodoro Fresca Foods Inc.
West Sayville, NY 11796
1.S, 2.R, 3.C, 4.C

**Popie's Original Gourmet
Cajun Hot Sauce**

Popie's Brands Inc.
PO Box 5368
Navaree, FL 32566
1.H, 2.R, 3.R, 4.C

**Premium Louisiana Hot
Sauce**

Schabers Assoc. Inc.
Gloversville, NY 12078
1.H, 2.O, 3.C, 4.C

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**



...You've ever considered "Ben Gay" as a lubricant during an amorous moment.

**Presidio Gourmet Enchilada
Sauce**

Sauces Unlimited Inc.
PO Box 37385
San Antonio, TX 78237
1.S, 2.R, 3.R, 4.C

Presidio Gourmet Taco Sauce

Sauces Unlimited Inc.
PO Box 37385
San Antonio, TX 78237
1.S, 2.R, 3.J, 4.C

Pritikin Mexican Sauce

Thompson Kitchens, Inc.
919 Third Ave.
New York, NY 10022
1.H, 2.R, 3.R, 4.C

Pro Diablo

Pro Diablo Hot Sauce
PO Box 63461
Austin, TX 78768
1.S, 2.G, 3.J, 4.C

**Prosperity Farms Intl
Tomingo Garden Cilantro
Sal**

Prosperity Farms
Rt 1 Box 221
Magnolia, KY 42757
1.S, 2.B, 3.G, 4.C

**Pure & Simple Salsa Hot
Picante Salsa**

Pure & Simple, Inc.
Corona, CA 91720
1.S, 2.R, 3.G, 4.C

Pure Hell Hot Sauce

Two Chefs
5545 S. Broadway PO Box
101684
Denver, CO 80250-1684
1.S, 2.R, 3.H, 4.C

**Ramirez & Sons Salsa
Picante**

C. Ramirez & Sons
PO Box 1657
Hereford, TX 79045
1.S, 2.R, 3.R, 4.C

**Ranger Lukes Mild BlackJack
Blackeyed Pea Tx Salsa**

Ranger Foods of Texas, Inc.
Box 625
Buda, TX 78610
1.S, 2.O, 3.G, 4.C

**Ray "RED" Gill's Razorback
Brand Barbeque Sauce**

Ray "RED" Gill's Razorback
Cookers
Box 631
Blytheville, AR 72315
1.B, 2.R, 3.R, 4.C

**Ray "RED" Gill's Razorback
Brand Marinade & Bastng**

Ray "RED" Gill's Razorback
Cookers
Box 631
Blytheville, AR 72315
1.M, 2.R, 3.N, 4.C

Red & White Hot Sauce

Federated Foods Inc.
Arlington Heights, IL 60005
1.H, 2.R, 3.C, 4.C

**Red River Mexican Green
Sauce**

Neiman Marcus
Dallas, TX 75201
1.S, 2.G, 3.J, 4.C

Red Rooster Hot Sauce

Bruce Foods Corp.
New Iberia, LA 70560
1.H, 2.R, 3.R, 4.C

Religious Experience (hot)

R.E. Foods Inc.
820 Struthers
Grand Junction, CO 81501
1.S, 2.R, 3.J, 4.C

**Rick's High Desert Foods
Desert Devil Oil**

High Desert Foods
PO Box 9516
Santa Fe, NM 87504
1.O, 2.R, 3.R, 4.C

**Rillo's Hot Red Jalapeño
Sauce**

Rillos Hot
PO Box 31076
Amarillo, TX 79120
1.H, 2.R, 3.J, 4.C

Rio Arriba Salsa Cruda

Rio Arriba
266 Pine St.
Burlington, VT 05401
1.S, 2.R, 3.J, 4.C

Rio Diablo (hot)

Rio Diablo Hot Sauce
PO Box 684261
Austin, TX 78768
1.S, 2.R, 3.J, 4.C

**RO-TEL Diced Tomatoes and
Green Chilies**

Knapp-Sherrill Co.
Donna, TX 78537
1.S, 2.R, 3.G, 4.C

**Road House Hot & Spicy!
Bar-B-Que Sauce**

Roadhouse Inc.
Des Plaines, IL 60018
1.B, 2.R, 3.R, 4.C

Road to Hell Hot Sauce

Two Chefs
PO Box 101684
Denver, CO 80250-1684
1.H, 2.R, 3.H, 4.C

**Rob's Homemade Peckerwood
Hot Sauce**

New Dixie Diner
PO Box 73
Port Salerno, FL
1.H, 2.Y, 3.H, 4.C

Robbie's Salsa (medium)

Robbie's
Altadena, CA 91001
1.S, 2.R, 3.J, 4.C

**Robert Rothschild Raspberry
Salsa**

Rothschild Berry Farm
3143 E. Rte 36
Vebana, OH 43078
1.S, 2.R, 3.J, 4.C

**Robert's American Gourmet
Smart Salsa Chunky Style**

Robert's American Gourmet
PO Box 67
Roslyn Heights, NY 11577
1.S, 2.R, 3.J, 4.C

**Robinson's Hot Sauce It's
Spicy**

Robinson's Fine Product
Cincinnati, OH 45202
1.H, 2.R, 3.R, 4.C

**Rockin' Roger's Soul Bar-B-Q
Sauce**

Rockin' Rogers
Weston, CT 06883
1.B, 2.R, 3.R, 4.C

**Rockin' Rogers Bar-B-Q
Sauce (hot)**

Rockin Rogers
Weston, CT 06883
1.B, 2.B, 3.R, 4.C

**Rogelio Bueno Autentico
Green Mole**

Continental Commerce Corp.
Laredo, TX 78041
1.M, 2.G, 3.S, 4.C

Roger's Louisiana Hot Sauce

Speaco Foods, Inc.
Kansas City, MO 64120
1.H, 2.R, 3.C, 4.S

Roland Hot Chili Sauce

American Roland Food Corp.
New York, NY 10010
1.H, 2.R, 3.R, 4.S

**Ron Guidry's Very Own
Louisiana Lightning Hot
Sauce**

Trappey's Fine Foods Inc.
New Iberia, LA 70560
1.H, 2.R, 3.R, 4.C

Ron's Special Hot Sauce

Genersaro's Specialties
21 Tremont Pl.
Buffalo, NY 14213
1.H, 2.R, 3.C, 4.S

Rosarita Chunky Salsa Dip

Beatrice/Hunt-Wesson, Inc.
Fullerton, CA 92634
1.S, 2.R, 3.G, 4.C

**Rosarita Extra Chunky Salsa
de Mexico Style (med)**

Hunt-Wesson Inc.
PO Box 4800
Fullerton, CA 92634
1.S, 2.G, 3.G, 4.C

**Rosarita Green Tomatillo
Salsa de Mexico Style med**

Hunt-Wesson, Inc.
PO Box 4800
Fullerton, CA 92634
1.S, 2.G, 3.GJ, 4.C

**Rosarita Zesty Jalapeño
Picante Sauce**

Hunt-Wesson, Inc.
Fullerton, CA 92634
1.S, 2.R, 3.G, 4.C

**Rose's Just Right Salsa muy
Rica**

Shabda Fresh Foods
2311-B Thornton
Austin, TX 78704
1.S, 2.R, 3.C, 4.C

**Rosie Coyote's Ranchera Hot
Sauce**

Rosie Coyote Inc.
1829 W. Bel Aire Ct.
Tucson, AZ 85705
1.H, 2.R, 3.J, 4.C

**Rossi Pasta Italian Style
Peppers Red Hot in Sauce**

PO Box 759
Marietta, OH 45750
1.H, 2.R, 3.O, 4.C

**Rowena's Red Lightning Hot
Sauce**

738 West 22nd St.
Norfolk, VA 23517
1.H, 2.R, 3.R, 4.C

**Roy's Tex-Mex Picante Sauce
(hot)**

Roy's 3G Ranch Food
Products, Inc.
PO Box 500023
Austin, TX 78750
1.S, 2.R, 3.J, 4.C

Roy's Tomatillo-Cacti Sauce

Roy's 3G Ranch Food
Products, Inc.
PO Box 500023
Austin, TX
1.S, 2.G, 3.J, 4.S

**Rozelene's Sauce extra hot
Habanero Ketchup**

Stonewall Chili Pepper Co.
Hwy 290 Box 241
Stonewall, TX 78671
1.K, 2.R, 3.H, 4.C

**Running Deer Ranch Salsa
Espanola**

PO Box 100
Paso Robles, CA 93447
1.S, 2.R, 3.G, 4.C

**Russco's Original Cajun
Sauce**

Russco Cajun Foods, Inc.
Carencro, LA 70520
1.H, 2.B, 3.R, 4.C

**S&W Fajitas Cooking Sauce
& Marinade**

S&W Fine Foods, Inc.
San Ramon, CA 94583-1338
1.M, 2.B, 3.O, 4.C

Sabrosa Acapulco Style Salsa

Prior Company
Costa Mesa, CA 92627
1.S, 2.R, 3.G, 4.C

**Sagawa's Hawaiian Style
Polynesian Barbeque sauce**

Sagawa's Savory Sauces, Inc.
PO Box 1163
Tualatin, OR 97062
1.B, 2.B, 3.O, 4.C

Saguaro Chipotle Salsa

Saguaro Food Products
860 E. 46th St.
Tucson, AZ 85713
1.S, 2.R, 3.C, 4.C

Saguaro Southwestern Salsa

Saguaro Potato Chip Co.
860 E. 46th St.
Tucson, AZ 85713
1.S, 2.R, 3.G, 4.C

**Salsa by the Number 3
Walkin' on the Coals**

T.L. Sac & Co.
PO Box 1008
Florence, KY 41022-1008
1.S, 2.R, 3.J, 4.C

**Salsa Chile Chipotle La
Gloria**

Prod of Mexico dist by Ingro,
Inc.
Carson, CA 907746
1.S, 2.B, 3.C, 4.C

Salsa de Jose Taco Sauce

Jose's Mexican Style Foods
PO Box 18434
Minneapolis, MN 55418
1.S, 2.R, 3.R, 4.C

Salsa del Bueno Picante

Interamerican Foods, Inc.
Dallas, TX 75222
1.S, 2.R, 3.J, 4.C

Salsa Erevia (hot)

S.O.T.A. Enterprises
1843 Lexington Dr.
Pellysburg, OH 43551
1.S, 2.R, 3.J, 4.C

Salsa Maiz

Salsa Sabroza Creative Surplus
2343 Roosevelt Ave.
Berkeley, CA 94703
1.S, 2.B, 3.J, 4.C

Salsa Picante

El Charro Ent. Inc.
311 N. Court Ave.
Tucson, AZ 85701
1.S, 2.R, 3.R, 4.C

**Salsa Picante Barbeque Bill's
Vermont Made**

Barbeque Bill's Sauces
Box 301 Inferno Rd.
Vermont
1.B, 2.B, 3.J, 4.C

Salsa Pina

Salsa Sabrosa Creative Surplus
2343 Roosevelt Ave.
Berkeley, CA 94703
1.S, 2.R, 3.J, 4.S

**Salsa Sabrosa Tomatillo
Garlic**

Salsa Sabrosa
Berkeley, CA 94703
1.S, 2.G, 3.G, 4.C

Salsa Sabrosa Tomato Corn

Salsa Sabrosa
Berkeley, CA 94703
1.S, 2.R, 3.G, 4.C

**Salsa Sabrosa's Very Mild
Salsa Ajo**

Creative Surplus
2343 Roosevelt Ave.
Berkeley, CA 94703
1.S, 2.G, 3.G, 4.C

Salsa Si Ole (hot)

Uncle Grant's Foods
PO Box 210638
San Francisco, CA 94121
1.S, 2.R, 3.J, 4.C

Salsa Ultima

GPS
500 N. Michigan Ave.
Chicago, IL 60611
1.S, 2.R, 3.O, 4.C

Salsalita Salsa Picante Salsa

Pure Sales Inc.
PO Box 8708-702
Newport Beach, CA 92658-
1708
1.S, 2.R, 3.R, 4.C

Salsero Chiltomate

Salsero Products Co.
2354 Hardesty Ct.
Columbus, OH 43204
1.S, 2.R, 3.R, 4.R

Salsero Puebla

Salsero Products Company
2254 Hardesty Ct.
Columbus, OH 43204
1.S, 2.R, 3.J, 4.C

**Salsero Sweet Chipotle
Garlic**

Salsero Products
PO Box 23241
Columbus, OH 43223
1.M, 2.R, 3.C, 4.C

**Sambal-Baoljak fresh ripe
chili paste with onion**

Huy Fong Foods, Inc.
5001 Earle Ave.
Rosemead, CA 91770
1.P, 2.B, 3.R, 4.C

**San Angel Autentica Salsa
Diablo**

Don Manelick, Inc.
RR2 Box 1390
Stowe, VT 05672
1.S, 2.R, 3.O, 4.C

**San Angel Autentica Salsa
Mexicana**

Don Manelick, Inc.
RR2 Box 1390
Stowe, VT 05672
1.S, 2.R, 3.S, 4.C

**San Angel Autentica Salsa
Chipotle**

Don Manelick, Inc.
RR2 Box 1390
Stowe, VT 05672
1.S, 2.R, 3.C, 4.C

**San Augustine Marinade &
BBQ sauce**

Sasco Food Products
Santa Barbara, CA 93139
1.M, 2.B, 3.O, 4.C

**San Carlos Picante Salsa
(hot)**

Deep South Products, Inc.
Orlando, FL 32854-7549
1.S, 2.R, 3.G, 4.C

**San-J Thai Peanut Stir Fry
Sauce**

San-J International
2880 Sprause Dr.
Richmond, VA 23231
1.P, 2.B, 3.R, 4.C

**Santa Barbara Olive Co.
Chunky Olive Salsa (med)**

Santa Barbara Olive Co.
PO Box 1570
Santa Ynez, CA 93460
1.S, 2.R, 3.J, 4.C

**Santa Cruz Black Bean &
Corn Salsa**

Santa Cruz Fine Foods
PO Box 1153
Boulder Creek, CA 95006
1.S, 2.B, 3.J, 4.C

**Santa Cruz Chili & Spice
Co. Chili Paste**

Santa Cruz Chili & Spice Co.
PO Box 177
Tumacacori, AZ 85640
1.P, 2.R, 3.R, 4.C

**Santa Cruz Chili Barbecue
Sauce**

Santa Cruz Chili & Spice Co.
PO Box 177
Tumacacori, AZ 85640
1.B, 2.B, 3.R, 4.C

**Santa Cruz Fat free
Guacamole**

Santa Cruz Fine Foods
PO Box 1153
Boulder Creek, CA 95006
1.S, 2.G, 3.J, 4.C

Santa Cruz Green Salsa

Santa Cruz Chili & Spice Co.
PO Box 177
Tumacacori, AZ 85640
1.S, 2.G, 3.J, 4.C

**Santa Cruz Hot Picante
Sauce**

Santa Cruz Chili & Spice Co.
PO Box 177
Tumacacori, AZ 85640
1.J, 2.R, 3.R, 4.C

**Santa Fe Exotix Green Chile
& Tomatillo Salsa**

Santa Fe Exotix
Rt. 9 Box 56C
Santa Fe, NM 87501
1.S, 2.G, 3.G, 4.C

***Santa Fe Exotix Pineapple
Salsa***

Santa Fe Exotix
Rt. 9 Box 56C
Santa Fe, NM 87501
1.S, 2.Y, 3.J, 4.C

***Santa Fe Gourmet Green
Chile Relish***

Santa Fe Gourmet Foods
PO Box 414
Santa Fe, NM 87504
1.R, 2.G, 3.G, 4.C

***Santa Fe Ole 3 Pepper Hot
Sauce***

Santa Fe Ole
Santa Fe, NM 87504
1.H, 2.B, 3.C, 4.C

Santa Fe Ole Cactus Salsa

Santa Fe Ole
Santa Fe, NM 87504
1.S, 2.G, 3.G, 4.C

***Santa Fe Ole Green Chile
Sauce***

Santa Fe Ole
Santa Fe, NM 87504
1.E, 2.G, 3.G, 4.C

***Santa Fe Ole Marinade &
Hot Sauce***

Santa Fe Ole
Santa Fe, NM 87504
1.M, 2.R, 3.R, 4.C

***Santa Fe Ole Red Chile
Sauce***

Santa Fe Ole
PO Box 2433
Santa Fe, NM 87504
1.E, 2.R, 3.R, 4.C

***Santa Fe Ole Black Bean
Sauce & Red Chile Sauce***

Santa Fe Ole
PO Box 2433
Santa Fe, NM 87504
1.S, 2.O, 3.R, 4.C

Santa Fe Ole Chile Salsa

Santa Fe Ole
PO Box 2433
Santa Fe, NM 87504
1.S, 2.R, 3.G, 4.C

Santa Fe Ole Chipotle Salsa

Santa Fe Ole
PO Box 2433
Santa Fe, NM 87504
1.S, 2.R, 3.C, 4.C

Santa Fe Salsa

Santa Fe Chili, Inc.
Albuquerque, NM 87176
1.S, 2.T, 3.G, 4.C

***Santa Fe Seasons Green
Chile Salsa***

Santa Fe Seasons
1590 San Mateo Lane
Santa Fe, NM 87501
1.S, 2.G, 3.G, 4.C

Santa Fe Seasons Holy Mole

Santa Fe Seasons
1590 San Mateo Lane
Santa Fe, NM 87501
1.M, 2.O, 3.R, 4.C

***Santa Fe Select Cactus
Chipotle Salsa***

Santa Fe Select
410 Old Santa Fe Trail
Santa Fe, NM 87501
1.S, 2.R, 3.C, 4.C

***Santa Fe Select Fire Dancer
Salsa***

Santa Fe Select
410 Old Santa Fe Trail
Santa Fe, NM 87501
1.S, 2.R, 3.H, 4.C

Santa Fe Select Hot Sauce

Santa Fe Select
410 Old Santa Fe Trail
Santa Fe, NM 87501
1.H, 2.B, 3.C, 4.C

***Santa Fe Spaghetti Western
BBQ de Santa Fe***

Box 658
Tesuque, NM 87574
1.B, 2.R, 3.R, 4.C

***Santa Fe Spaghetti Western
Green Chile Pesto***

Box 658
Tesuque, NM 87574
1.P, 2.G, 3.G, 4.C

***Santa Fe Spaghetti Western
Red Chile Pesto***

Box 658
Tesuque, NM 87574
1.P, 2.O, 3.R, 4.C

***Santa Fire Chipotle Adobo
Sauce***

Los Chileros Kitchen Inc.
PO Box 6215
Santa Fe, NM 87502
1.M, 2.R, 3.C, 4.C

Santa Fire Chipotle Salsa

Los Chileros Kitchen Inc.
PO Box 6215
Santa Fe, NM 87502
1.S, 2.R, 3.C, 4.C

***Santa Fire Christmas-Style
Salsa***

Los Chileros Kitchen Inc.
PO Box 6215
Santa Fe, NM 87502
1.S, 2.R, 3.G, 4.C

Santa Fire Red Chile Salsa

Los Chileros Kitchen Inc.
PO Box 6215
Santa Fe, NM 87502
1.S, 2.R, 3.R, 4.C

Santaka Chile Oil

Gardens by the Bay
PO Box 1654
Morro Bay, CA 93442
1.O, 2.R, 3.O, 4.C

Satan's Revenge Chili Sauce

Cosmopolitan Foods Inc.
Box 1877
Montclair, NJ 07042
1.H, 2.B, 3.R, 4.C

***Satan's Slowburn Smoky
Habanero Hot Sauce***

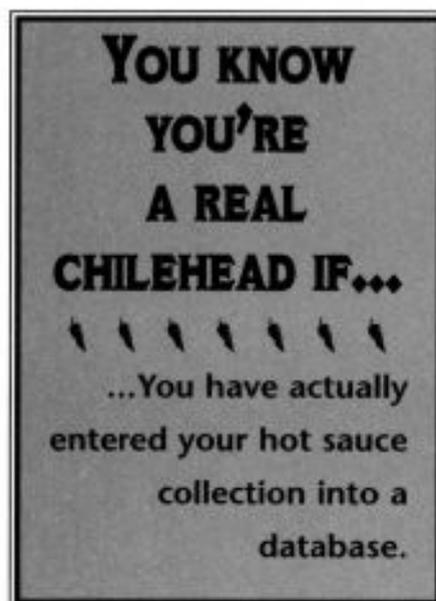
The Firehouse
Denver, CO
1.H, 2.B, 3.H, 4.C

***Satay Sauce Stache Foods
Spicy Indonesian Peanut***

Stache Foods
PO Box 705
Domariscotta, ME 04543
1.H, 2.B, 3.R, 4.C

***Satay's Original Spicy Peanut
Sauce***

Texas Food Research, Inc.
2102 B Kramer Lane
Austin, TX 78758
1.P, 2.B, 3.R, 4.C



Satay's Original Sweet & Sour Sauce

Satay, Ltd.
3202 W. Anderson Lane
Austin, TX 78757
1.R, 2.R, 3.C, 4.

Sauces Unlimited Medium Picante Sauce

Sauces Unlimited Inc.
PO Box 37385
San Antonio, TX 78237
1.S, 2.R, 3.J, 4.C

Savory Soul Hot Barbecue Sauce

M.E.M. Products Co. Inc.
3112 E. 130th St.
Cleveland, OH 44120
1.B, 2.R, 3.R, 4.C

Schaber's Seasoning Sauce (med) bbq, marinade, glz

Schaber Associates Inc.
Gloversville, NY 12078
1.W, 2.R, 3.R, 4.C

Schnitzius Red Pepper Hot Sauce

Bartush Schnitzius Foods Co.
Dallas, TX 75229
1.H, 2.R, 3.C, 4.C

Scorned Woman Hot Sauce

Oak Hill Farms
PO Box 888302
Atlanta, GA 30356
1.H, 2.R, 3.T, 4.C

Scott's Red Hot Barbecue Sauce

Scott's Sauce Co.
Goldsboro, NC 27530
1.B, 2.R, 3.R, 4.C

Screaming Sphincter Hot Sauce

Tascosa Tortilla Co.
1110 S. Johnson
Amarillo, TX 79101
1.H, 2.R, 3.R, 4.C

Second Sun Salsa

Second Sun, Inc.
Santa Fe, NM 87504
1.S, 2.R, 3.G, 4.C

Sengthong's Hot Authentic Thai Tamarind Seed Dipping Sauce

Sengthong's Inc.
Etna, CA 96027
1.H, 2.R, 3.R, 4.C

Sengthongs Hot Authentic Thai Barbeque Sauce

Sengthong's Inc.
Etna, CA 96027
1.B, 2.B, 3.R, 4.C

Señor Baca Chilipiquin Sauce

Pacific Choice Brands
Fresno, CA 93725
1.H, 2.R, 3.O, 4.S

Señor Baca Old Mex Recipe med hot Green Taco Sauce

California Gift/Orlando Foods
Fresno, CA 93725
1.H, 2.G, 3.R, 4.C

Señor Chavez Hot Sauce

El Rancho Restaurant
Snow Flake, AZ
1.H, 2.R, 3.R, 4.C

Señor Dave's Durango Salsa

Señor Dave's Inc.
664 Colonial Dr.
Durango, CO 81301
1.H, 2.R, 3.R, 4.S

**Señor Felipe's Authentic
Mexican Salsa (very hot)**

Señor Felipe's
Chico, CA 95926
1.S, 2.R, 3.J, 4.C

Señor Felipes Barbeque Sauce

Señor Felipes
Chico, CA 95926
1.B, 2.R, 3.O, 4.C

Señor Jake's Hot Wing Sauce

Señor Jake's
PO Box 62301
Phoenix, AZ 85082
1.W, 2.R, 3.R, 4.C

**Señor Jake's Jalapeño Hot
Barbecue Sauce**

Señor Jake's
PO Box 62301
Phoenix, AZ 85082
1.B, 2.B, 3.J, 4.C

**Señor Jake's Mexican Style
BBQ Sauce with Jalapeño**

Mister Jake's
PO Box 62301
Phoenix, AZ 85082
1.B, 2.R, 3.J, 4.C

**Señor Jake's Southwest Firey
Hot Sauce**

Señor Jakes
Phoenix, AZ 85082
1.H, 2.R, 3.R, 4.C

**Señor Jake's Southwest
Gourmet Salsa**

Señor Jake's
PO Box 62301
Phoenix, AZ 85082
1.S, 2.R, 3.G, 4.C

Señor Jake's Marinade

Señor Jake's
PO Box 62301
Phoenix, AZ 85082
1.M, 2.B, 3.R, 4.C

**Señor Jakes Mexican Style
Barbecue Sauce**

Señor Jake's
PO Box 62301
Phoenix, AZ 85082
1.B, 2.B, 3.J, 4.C

**Señor Pepe's Pico de Gallo
(med)**

Señor Pepe Inc.
San Antonio, TX 78207
1.S, 2.R, 3.J, 4.C

Señor Pepes Picante Sauce

Señor Pepe's Inc.
San Antonio, TX 78207
1.S, 2.R, 3.J, 4.C

**Señor Pepper LA Hot! Hot!
Hot! Sauce**

Acadiana Pepper Co. Inc.
St. Martinville, LA 70582
1.H, 2.R, 3.R, 4.C

Serranos Salsa

Cafe Serranos and Cantina
3010-M West Anderson Land
Austin, TX 78757
1.S, 2.R, 3.J, 4.C

**Sgt. Pepper's Premium
Gourmet Salsa**

PrepChef International, Inc.
Columbus, OH 43235
1.S, 2.R, 3.J, 4.C

**Sho Nuff New Orleans Hot
Stuff**

Cunningham Enterprises
New Orleans, LA 70172
1.H, 2.R, 3.O, 4.C

**Shotgun Willie's Austin Texas
Picante (mild)**

Shotgun Willie's Place
Box 18868
Austin, TX 78760
1.S, 2.R, 3.J, 4.C

**Shotgun Willie's Hot Sauce 3-
Barrel Hotter'n Hell**

Shotgun Willie's Place
Box 18868
Austin, TX 78760
1.H, 2.R, 3.C, 4.C

**Shotgun Willie's Picante
Hotter'n Hell**

Shotgun Willie's Place
Box 18868
Austin, TX 78760
1.S, 2.R, 3.J, 4.C

Shur Fine Picante Sauce

Shurfine-central Corp.
Northlake, IL 60164
1.S, 2.B, 3.J, 4.C

Simpson's Salsa

701 Palisade Ave.
Englewood Cliffs, NJ 07632
1.S, 2.R, 3.O, 4.C

Skyline Chili Hot Sauce

Trappey Fine Foods, Inc.
New Iberia, LA 70560
1.H, 2.R, 3.T, 4.S

Slo Jerk

Slo Jerk
722 Marsh St.
San Luis Obispo, CA 93401
1.J, 2.B, 3.H, 4.C

Slo Jerk Hot

Slo Jerk
722 Marsh St. Ste. 114
San Luis Obispo, CA 93401
1.H, 2.B, 3.H, 4.C

Smart Sauce

Smart Affairs
3064 Rocky Pt. Rd.
Bremerton, WA
1.H, 2.R, 3.R, 4.C

**Smoky Chipotle Organic Red
Bean Dip**

Garden of Eatin'
Los Angeles, CA 90029
1.S, 2.R, 3.C, 4.C

So Damned Insane

Hot Heads Inc.
1.H, 2.G, 3.H, 4.C

**Sonoma California Grown
Dried Tomato Salsa (med)**

Timber Crest Farms
4791 Dry Creek Rd.
Healdsburg, CA 95448
1.S, 2.R, 3.J, 4.C

**Southern Country Gourmet
Hot Sauce**

Southern Country Inc.
PO Box 4983
Monroe, LA 71211
1.H, 2.R, 3.J, 4.C

Southern Ray's Hot Rib Sauce

Southern Ray's Foods, Inc.
PO Box 402552
Miami Beach, FL 33140
1.B, 2.B, 3.O, 4.C

Southern Ray's Rib Sauce

Southern Ray's Foods, Inc.
PO Box 402552
Miami Beach, FL 33140
1.B, 2.B, 3.R, 4.C

**Southern Ray's Three Pepper
Barbecue Sauce**

Southern Ray's Foods, Inc.
PO Box 402552
Miami Beach, FL 33140
1.B, 2.R, 3.J, 4.C



***Southern Salsa Blackeyed
Pea Salsa***

Brazos Country Foods
Bryan, TX 77803
1.S, 2.R, 3.J, 4.C

***Southern Salsa Garden Style
Blackeyed Pea Salsa***

Brazos Country Foods
Bryan, TX 77803
1.S, 2.R, 3.J, 4.C

Southern Spice Hot Sauce

Southern Spice
Rt 2 Box 148
Lake Providence, LA 71254
1.H, 2.R, 3.R, 4.C

***Southwest Specialty Food Co.
Habanero Salsa***

Southwest Specialty Food Co.
5805 W. McLellan #3
Glendale, AZ 85301
1.S, 2.R, 3.G, 4.C

***Southwest Spirit One Hot
Tomato A Dippin Salsa***

RGE, Inc.
PO Box 3546
Annapolis, MD 21403
1.S, 2.R, 3.C, 4.C

***Southwest Spirit Smokin'
Oranges!***

RGE, Inc.
Annapolis, MD 21403
1.H, 2.B, 3.H, 4.C

***Southwest Spirit Rubba Grub
Rub A Chipotle Paste***

RGE, Inc.
Annapolis, MD 21403
1.P, 2.B, 3.C, 4.C

Spice Exchange Pepper Sauce

Spice Exchange
722 Martin Behrman
Metairie, LA 70005
1.H, 2.R, 3.T, 4.C

***Spicy Chesapeake Seafood
Hot Sauce***

Starboard Restaurant
2009 Highway One
Dewey Beach, DE 19971
1.H, 2.Y, 3.T, 4.C

***Spicy Mesquite Rick Royce
Sensuous Rib Sauce***

Royce Foods Inc.
Van Nuys, CA 91406
1.B, 2.B, 3.O, 4.C

Spitfire Hot Pepper Sauce

Antilleo Foods, Inc.
San Francisco, CA
1.H, 2.Y, 3.H, 4.C

***Spitfire Red Hot Pepper
Sauce Barbados***

Antilleo Foods
Oakland, CA 94618
1.H, 2.R, 3.SB, 4.C

Static's Barbecue Sauce

La Cour de Ferme, Ltd.
1019 Delcambre Rd.
Breaux Bridge, LA 70517
1.B, 2.R, 3.CA, 4.C

Steak 'n Shake Pepper Sauce

Consolidated Products, Inc.
Indianapolis, IN 46240
1.V, 2.G, 3.T, 4.C

Stephenson's Fajita Marinade

Gerwer Foods Inc.
PO Box 999
Royse City, TX 75089
1.M, 2.B, 3.R, 4.C

***Stonewall Chili Pepper Co.
Salsa Habanero***

Stonewall Chili Pepper Co.
Hwy 290 Box 241
Stonewall, TX 78671
1.H, 2.O, 3.H, 4.C

***Stonewall Mesquite Smoked
Jalapeño Salsa***

Stonewall Chili Pepper Co.
Hwy. 290 Box 241
Stonewall, TX 78671
1.S, 2.R, 3.C, 4.C

Stonewall Salsa del Diablo

Stonewall Chili Pepper Co.
Hwy. 290 Box 241
Stonewall, TX 78671
1.S, 2.R, 3.H, 4.C

Stonewall Salsa Ranchero

Stonewall Chili Pepper Co.
Hwy 290 Box 241
Stonewall, TX 78671
1.S, 2.R, 3.CA, 4.C

***Stubb's Legendary Spicy BBQ
Sauce***

East Broadway Q Corp.
Austin, TX 78765
1.B, 2.B, 3.R, 4.C

Su Casa Salsa (Medium)

J.T.'s General Store
J.T. Merchandise Services, Inc.
Barrington, IL 60010
1.S, 2.R, 3.J, 4.C

***Sumptuous Selections Hotter
'n Heck Salsa***

Sumptuous Selections
PO Box 457
Rocky Hill, CT 06067
1.S, 2.R, 3.J, 4.C

Sun Sauce

Calypso Queen Foods, Inc.
PO Box 35347
Charlotte, NC 28235
1.H, 2.Y, 3.G, 4.C

Sun Sun Hot Salsa Louisiana

De Alimentos Del Pacifico
City of Industry, CA 91749
1.H, 2.R, 3.C, 4.C

Sun Sun Hot Salsa Luisiana

Provedora de Alimentos Del
Pacífico
Los Angeles, CA 90021
1.H, 2.R, 3.O, 4.C

**Sunny Avocado Jalapeño
Sauce**

Hufert Trading Co.
7201 W. Vickery Blvd. Ste. 215
Ft. Worth, TX 76116
1.H, 2.G, 3.J, 4.C

**Super Sauce Chili Chutney
hot sweet-n-spicy pepper**

Super Sauce, Inc.
Box 98
Wayzata, MN 55391
1.C, 2.R, 3.R, 4.C

**SW Specialty Food Co.
Habanero Hot Sauce from
Hell**

Southwest Specialty Food Co.
5085 W. McClellan #3
Glendale, AZ 85301
1.H, 2.G, 3.H, 4.C

**SW Spirit Brandied Apricots
Diablo**

RGE, Inc.
Annapolis, MD 21403
1.S, 2.O, 3.O, 4.C

**SW Spirit Margarita Party
Salsa**

RGE, Inc.
Annapolis, MD 21403
1.S, 2.G, 3.G, 4.C

**SW Spirit Rio Red Habanero
Salsa Fiery Hall Flame**

RGE, Inc.
Annapolis, MD 21403
1.S, 2.R, 3.G, 4.C

**SW Spirit Seductive Dessert
Salsa**

RGE, Inc.
Annapolis, MD 21403
1.S, 2.R, 3.R, 4.C

Sweet Heat Caribbean

Sweet Heat Spice Co.
216 N. 4th St.
Emmaus, PA 18049
1.S, 2.R, 3.R, 4.C

Sweet Heat Curry

Sweet Heat Spice Co.
216 N. 4th St.
Emmaus, PA 18049
1.P, 2.R, 3.O, 4.C

Sweet Heat Szechuan

Sweet Heat Spice Co.
216 N. 4th St.
Emmaus, PA 18049
1.S, 2.R, 3.O, 4.C

**Sweet Chili Sauce Healthy
Boy Brand**

Yan Wul Yun Co. Ltd. imp by
Elite Provisions Inc.
15615 E. Gale Ave.
City of Industry, CA 91745
1.B, 2.R, 3.R, 4.R

Sylvia's Restaurant Hot Sauce

Sylvia's Food Products, Inc.
332 Lenox Ave.
New York, NY 10027
1.H, 2.R, 3.R, 4.S

Tabasco® Pepper Sauce

McIlhenny Co.
Avery Island, LA 70513
1.H, 2.R, 3.R, 4.C

**Tabasco® 7 Spice Chili
Recipe**

McIlhenny Co.
Avery Island, LA
1.C, 2.R, 3.G, 4.C

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**



**...You have proposed
an amendment to your
congressman requiring
hot sauce on all
restaurant tables.**

Taco Bell® Salsa Verde

Frito-Lay Inc.
Dallas, TX 75235-5224
1.S, 2.G, 3.J, 4.C

Taco Bell® Taco Sauce (Hot)

Frito-Lay Inc.
Dallas, TX 75235-5224
1.H, 2.R, 3.J, 4.C

**Taco Bell® Thick 'n' Chunky
Salsa (hot)**

Frito-Lay, Inc.
Dallas, TX 75235-5224
1.S, 2.R, 3.J, 4.C

Tango Sauce

Bruce Foods Corp.
New Iberia, LA 70560
1.H, 2.G, 3.G, 4.S

Tanya Tucker's Salsa

Tanya Tucker's Salsa
Nashville, TN 37027
1.S, 2.R, 3.J, 4.C

Taos Mesa Gourmet

Uncle Bud's Black Bean Dip
730 N. Pueblo Rd.
Taos, NM 87571
1.P, 2.B, 3.J, 4.C

Taos Red Chili Honey

Taos Honey Berry
Box 2255
Taos, NM 87571
1.O, 2.R, 3.R, 4.C

Tapatio Hot Sauce

Empacadora "Tapatio"
2500 FruitLand Ave.
Vernon, CA 90058
1.H, 2.R, 3.R, 4.C

Tapatio Picante Hot Sauce

Empacadora "Tapatio"
2500 Fruitland Ave.
Vernon, CA 90058
1.H, 2.R, 3.R, 4.C

**Taylor's Aussie Sauce from
Down Under BBQ Sauce**

Down Under Trading Co.
PO Box 12861
Kansas City, MO 64124
1.B, 2.R, 3.R, 4.C

**Teche Valley pure Louisiana
Red Hot Sauce**

Allen Estilette Pepper Co. Inc.
New Iberia, LA 70560
1.H, 2.R, 3.CA, 4.C

**Tejano Red Enchilada Chili
Sauce (mild)**

Tejano Products Co.
El Paso, TX 79905
1.E, 2.R, 3.R, 4.C

**Tejas Tears Habanero Chile
Sauce**

Sgt. Pepper's
PO Box 49565
Austin, TX 78765
1.H, 2.O, 3.H, 4.C

**Territorial House Green
Chile Salsa**

Territorial House, Inc.
PO Box 12636
San Antonio, TX 78212
1.S, 2.R, 3.G, 4.C

**Territorial Salsa de las
Catalinas Gourmet**

Territorial Gourmet Foods
3149 W. Calle Cereza
Tucson, AZ 85741
1.S, 2.R, 3.J, 4.R

Texapeppa D.L. Jordine's

Jordine's Texas Foods
Box 18868 Texas Foods
Austin, TX 78760
1.H, 2.B, 3.R, 4.C

**Texas BBQ Sauce Barbeque
Bill's Vermont Made**

Barbeque Bill's Sauce
Box 301 Inferno Rd.
Warren, VT 05674
1.B, 2.B, 3.R, 4.C

Texas Best Hot Sauce

Romanoff International
Charlotte, NC 28247
1.H, 2.R, 3.CA, 4.C

**Texas Champagne Hot
Pepper Sauce**

Jardine's Texas Foods
Box 18868
Austin, TX 78760
1.H, 2.R, 3.R, 4.C

**Texas Fire Cracker Maximum
Blast Habanero Hot Sauce**

Hot Sauce Harry's
3422 Flair Drive
Dallas, TX 75229
1.H, 2.R, 3.H, 4.C

**Texas Gourmet Fire in the
Hole Habanero Hot Sauce**

Brazos Country Foods
700 S. Bryan St.
Bryan, TX 77803
1.H, 2.R, 3.H, 4.C

Texas Heat Garden Salsa

Texas Heat Inc.
10215 I H 35 North
San Antonio, TX 78233
1.S, 2.R, 3.R, 4.C

Texas Heat Meat Marinade

Texas Heat Inc.
10215 IH 35 North
San Antonio, TX 78233
1.M, 2.B, 3.R, 4.C

**Texas Heat Mesquite BBQ
Sauce**

Texas Heat Inc.
10215 IH 35 North
San Antonio, TX 78233
1.B, 2.B, 3.R, 4.C

Texas Heat Picante Sauce

Texas Heat, Inc.
10215 IH 35 North
San Antonio, TX 78233
1.S, 2.R, 3.R, 4.C

Texas Heat Salsa Verde

Texas Heat, Inc.
10215 IH 35 N.
San Antonio, TX 78233
1.S, 2.G, 3.J, 4.C

Texas Heat Steak Sauce

Texas Heat
10215 IH 35 N.
San Antonio, TX 78233
1.H, 2.R, 3.R, 4.C

**Texas Pete Buffalo Style
Chicken Wing Sauce**

T.W. Garner Food Co.
Winston-Salem, NC 27105
1.W, 2.R, 3.R, 4.C

Texas Pete Hot Sauce

T.W. Garner Food Co.
Winston-Salem, NC 27105
1.H, 2.R, 3.R, 4.C

**Texas Sting Buffalo Wing
Sauce**

Texas Sting, Ltd.
PO Box 92
Pflugerville, TX 78660
1.W, 2.O, 3.CA, 4.C

**Texas Tears Habanero Pepper
Sauce**

Sgt. Peppers
PO Box 49565
Austin, TX 78765
1.H, 2.O, 3.H, 4.C

**Thai Kitchen Green Curry
Paste**

Epicurean International
PO Box 13242
Berkeley, CA 94701
1.P, 2.G, 3.G, 4.C

**Thai Kitchen Red Curry
Paste**

Epicurean International
PO Box 13242
Berkeley, CA 94701
1.P, 2.R, 3.R, 4.C

**Thai Kitchen Roasted Red
Chili Paste**

Epicurean International
PO Box 13242
Berkeley, CA 94701
1.P, 2.B, 3.R, 4.C

**Thai Kitchen Sriracha Hot
Sauce**

Epicurean International
PO Box 13242
Berkeley, CA 94701
1.H, 2.O, 3.R, 4.C

**Thai Kitchen Yellow Curry
Paste**

Epicurean International
PO Box 13242
Berkeley, CA 94701
1.P, 2.R, 3.R, 4.S

**The Brown Adobe Hot
Sensational Salsa**

The Brown Adobe, Inc.
St. David's, PA 19087
1.S, 2.R, 3.G, 4.C

The Burrito Co. Salsa

111 Washington Ave.
Santa Fe, NM 87501
1.S, 2.R, 3.G, 4.R

**The El Paso Chile Co. Beer
Bar-B-Q Sauce**

The El Paso Chile Co.
100 Ruhlin Court
El Paso, TX 79922
1.B, 2.B, 3.R, 4.C

**The El Paso Chile Co.
Hellfire Damnation**

The El Paso Chile Company
900 Texas Ave.
Downtown El Paso, TX 79901
1.H, 2.O, 3.H, 4.C

**The Juarez Chile Co. Pico de
Gallo**

The Juarez Chile Co.
7203 Bobtail Circle
Shreveport, LA 71129
1.S, 2.R, 3.J, 4.C

**The Juarez Chile Co. Salsa
Mexicana**

Juarez Chile Co.
7203 Bobcat Circle
Shreveport, LA 71129
1.S, 2.R, 3.J, 4.S

The Mex Hot Sauce Give'm Hot

The Mex Mexican Restaurant
185 Main St.
Ellsworth, ME 04605
1.H, 2.G, 3.J, 4.C

The Nuns Sauce

Kendall-Brown Foods
PO Box 3365
San Rafael, CA 94912
1.M, 2.B, 3.R, 4.C

**The Original and Only
Texacante Picante
Sauce/Dip**

Jardine's Famous Foods
Box 18868
Austin, TX 78760
1.S, 2.R, 3.J, 4.C

**The Original Arkansas Hot
Sauce**

Mainstream Food & Beverage
Co of N. Little Rock AR
Blytheville, AR
1.H, 2.R, 3.CA, 4.C

**The Original Buckeye Gour-
met Barbecue Sauce (hot)**

The Buckeye Barbecue Co.
PO Box 33
Springboro, OH 45066
1.B, 2.B, 3.R, 4.C

**The Royer's Round Top Cafe
Pepper Sauce**

On the Square
Round Top, TX 78954
1.V, 2.G, 3.S, 4.C

**The Second Burning Dave's
Gourmet Insanity Sauce II**

Dave's Gourmet Inc.
3350 Laguna, Ste. 201
San Francisco, CA 94123
1.H, 2.R, 3.R, 4.C

**The Silver Palate Gazpacho
Salsa**

Silver Palate Kitchens
PO Box 512
Cresskill, NJ 07626
1.S, 2.R, 3.JO, 4.C

**The Territorial House Green
Chile Salsa**

Territorial House Food Products
Corrales, NM 87048
1.S, 2.G, 3.G, 4.C

Thomas Sauce

Thomas Gourmet Sauce
PO Box 8822 6371 Burnt
Poplar Rd.
Greensboro, NC 27419
1.H, 2.B, 3.O, 4.C

**Thrifty Maid Louisiana Hot
Sauce**

Astor Products Inc.
Jacksonville, FL 32203
1.H, 2.R, 3.R, 4.C

Tierra Encantada Salsa (hot)

Albuquerque, NM
1.S, 2.R, 3.J, 4.R

**Timpone's Rose's Recipe
Salsa Muy Rica**

Timpone's Fresh Foods Corp.
Austin, TX 78764
1.S, 2.R, 3.C, 4.5

Timpone's Salsa Muy Rica

Timpone's Fresh Foods Corp.
PO Box 3595
Austin, TX 78764
1.S, 2.R, 3.C, 4.C

Tio Juan's Authentic Salsa

J.D. Gonzales
21449 E. Aberdeen Dr.
Aurora, CO 80015
1.S, 2.R, 3.J, 4.5

Tio Sancho Chunky Salsa

Tio Sancho Foods, Inc.
Los Angeles, CA 90065
1.S, 2.R, 3.G, 4.C

**Tio Tio California Hot Salsa
de Chiles Bravos**

Santa Barbara Creative Foods, Inc.
32 W. Anapamu St.
Santa Barbara, CA 93101
1.H, 2.B, 3.R, 4.C

Tito's Salsa (hot)

"Rhode Island's Own"
651 W. Main Rd.
Middletown, RI 02842
1.S, 2.R, 3.J, 4.C

Tom's Barbeque Sauce

Tom's Place
7251 N. Federal Highway
Boca Raton, FL 33487
1.B, 2.B, 3.R, 4.C

**Tommy Tang's Siracha Chili
Pepper Sauce**

Tommy Tang's Thai Seasonings
7829 Melrose Ave., Ste. #364
Los Angeles, CA 90046
1.H, 2.R, 3.R, 4.C

**Tommy Tang's Thai Panang
Curry Paste**

Aisha Spice Inc.
708 N. Gardner St.
Los Angeles, CA 90046
1.P, 2.R, 3.R, 4.C

**Tommy Tang's Thai Roasted
Chili Paste**

Aisha Spice Inc.
708 N. Gardner St.
Los Angeles, CA 90046
1.P, 2.B, 3.R, 4.C

**Tony Chachere's Creole Hot
Sauce**

Creole's Foods of Opelousas, Inc.
Opelousas, LA 70570
1.H, 2.R, 3.CA, 4.C

**Tony Chachere's Creole Steak
Sauce**

Creole Foods
PO Box 1687
Opelousas, LA 70571
1.H, 2.B, 3.CA, 4.C

**Tony Packo's Spicy Spoonable
Ketchup**

The Tony Packo Food Co.
1902 Front St.
Toledo, OH 43605
1.K, 2.R, 3.J, 4.C

**Tony Packo's Hot Hungarian
Salsa**

The Tony Packo Food Co.
Toledo, OH 43605
1.S, 2.R, 3.J, 4.C

**Tostitos Restaurant Style Hot
Picante**

Frito-Lay Inc.
Dallas, TX 75235-5224
1.S, 2.R, 3.J, 4.C

Tostitos Salsa Verde (medium)

Frito-Lay, Inc.
Dallas, TX 75235-5224
1.S, 2.G, 3.J, 4.C

Tot's Gourmet Salsa

Mama Vida Foods
PO Box 65116
Baltimore, MD 21209
1.S, 2.R, 3.J, 4.S

**Touch of South all purpose
Barbeque Sauce**

Touch of Soul Inc.
Los Angeles, CA 90035
1.B, 2.B, 3.R, 4.C

**Touch of South LA Style Hot
Sauce**

Touch of South Inc.
Los Angeles, CA 90035
1.H, 2.R, 3.CA, 4.C

**Trade Winds Jamaican Jerk
Seasoning**

Island Cooking Kitchens
NY, NY 10128
1.J, 2.B, 3.SB, 4.C

Trappey's Bull Louisiana Hot Sauce

B.F. Trappey's Sons, Inc.
New Iberia, LA 70560
1.H, 2.R, 3.R, 4.C

Trappey's Cajun Injector Cajun Style Marinade

B.F. Trappey's Sons, Inc.
PO Box 13610
New Iberia, LA 70562-3610
1.M, 2.B, 3.R, 4.C

Trappey's Chef-Magic Hot Sauce with Garlic

Trappey's Fine Foods, Inc.
New Iberia, CA 70560
1.H, 2.O, 3.R, 4.C

Trappey's Chef-Magic Jalapeño Sauce

B.F. Trappey's Sons, Inc.
New Iberia, LA 70560
1.H, 2.G, 3.J, 4.C

Trappey's Chef-Magic West Indian Pepper Sauce

B. F. Trappey's Sons Inc.
New Iberia, LA 70560
1.H, 2.O, 3.H, 4.C

Trappey's Good'n Hot Mexi-Pep LA Hot Sauce

B.F. Trappey's Sons, Inc.
New Iberia, LA 70560
1.H, 2.R, 3.T, 4.C

Trappey's Pepper Sauce

B.F. Trappey's Son Inc.
New Iberia, LA 70560
1.H, 2.R, 3.T, 4.C

Trappey's Red Devil Cayenne Pepper Sauce

Trappey's Fine Foods, Inc.
New Iberia, LA 70560
1.H, 2.R, 3.CA, 4.C

Trappey's Red Devil Louisiana Hot Sauce

B.F. Trappey's Sons, Inc.
New Iberia, LA 70560
1.H, 2.R, 3.R, 4.C

Tree of Life Salsa Hot

Tree of Life, Inc.
St. Augustine, FL 32085
1.S, 2.R, 3.J, 4.C

Tres! Chile Salsa (hot)

PO Box 14632
Albuquerque, NM 87191
1.S, 2.R, 3.G, 4.C

Trinidad Habanero Pepper Sauce (mild, hot, x hot)

Caribbean Food Products, Inc.
Jacksonville Beach, FL 32250
1.H, 2.G, 3.H, 4.C

Trinidad Tropical Marinade & Grilling Sauce

Caribbean Food Products Inc.
1936 N. 2nd Ave.
Jacksonville Beach, FL 32250
1.M, 2.G, 3.H, 4.C

Try Me® Cajun Sunshine Hot Pepper Sauce

Gourmet Foods Inc.
Knoxville, TN 37901
1.H, 2.R, 3.CA, 4.C

Try Me® Gourmet Barbeque Sauce

Gourmet Foods Inc.
Alcoa, TN 37701
1.B, 2.B, 3.R, 4.C

Try Me® Hot Pepper Tennessee Sunshine Sauce

Gourmet Foods Inc.
Knoxville, TN 37901
1.H, 2.R, 3.CA, 4.C

**YOU KNOW
YOU'RE
A REAL
CHILEHEAD IF...**



**...You consider
habaneros to be one
of the four basic food
groups.**

Try Me® Tiger Sauce (The Original)

Gourmet Foods Inc.
Knoxville, TN 37901
1.H, 2.B, 3.R, 4.C

Tuong Ot Sriracha

Huy Fong Foods, Inc.
5001 Earle Ave.
Rosemead, CA 91770
1.H, 2.R, 3.S, 4.C

Tuong Ot Tol Viet-Nam Chili Garlic Sauce

Huy Fong Foods Inc.
5001 Earle Ave.
Rosemead, CA 91770
1.H, 2.R, 3.R, 4.C

Ultima Verde (medium)

GPS
500 N. Michigan Ave.
Chicago, IL 60611
1.S, 2.G, 3.N, 4.C

Uncle Billy's Jerk Slather Hot W I Voodoo BBQ

Uncle Bill's Jerk
60 Ocean St.
South Portland, ME 04106
1.B, 2.G, 3.O, 4.C

Uncle Bum's Chili Sauce

Uncle Bum's Food Products, Inc.
111 Rancho Conejo Blvd. Ste. 204
Newbury Park, CA 91320
1.S, 2.R, 3.R, 4.C

Uncle Bum's Jamaican Cooking Marinade

Uncle Bum's Food Products, Inc.
Santa Monica, CA
1.J, 2.B, 3.H, 4.C

Uncle Bum's Romesco Sauce

Uncle Bum's Food Products, Inc.
111 Rancho Conejo Blvd. Ste. 204
Newbury Park, CA 91320
1.P, 2.R, 3.R, 4.C

Uncle Dave's Ketchup, Spicy

Uncle Dave's Kitchen
Route 30
Bondville, VT 05340
1.K, 2.R, 3.R, 4.C

Uncle Dave's Spicy Peanut Pasta Sauce

Uncle Dave's Kitchen
Route 30
Bondville, VT 05340
1.P, 2.B, 3.R, 4.C

Uncle Dave's Sun Dried Tomato Basil Pasta Sauce

Uncle Dave's Kitchen
Rt. 30, PO Box 69
Bondville, VT 05340-0069
1.O, 2.R, 3.G, 4.C

Uncle Dave's Tex-Mex Pasta Sauce with Pine Nuts

Uncle Dave's Kitchen
Route 30 PO Box 69
Bondville, VT 05340-0069
1.P, 2.R, 3.RJ, 4.C

Uncle Dougies "Chicago Style" Chicken Wing Marinade

Willodale Enterprises Inc.
Palatine, IL 60067
1.W, 2.R, 3.R, 4.C

Uncle Dougies "World is Most Dangerous" BBQ Sauce

Willowdale Enterprises Inc.
Palatine, IL 60067
1.B, 2.B, 3.R, 4.C



**Uncle Fred's BBQ n' Dippin'
Sauce**

Island Enterprises
Aransas, TX 78373
1.B, 2.B, 3.R, 4.C

**Uncle Fred's Habanero 150 K
Pepper Sauce**

Island Enterprises
Box 659
Port Aransas, TX
1.H, 2.R, 3.H, 4.C

**Uncle Fred's South Texas
Salza**

Island Enterprises
Port Aransas, TX 74053
1.S, 2.R, 3.J, 4.C

UNO Sauce

Mayan Yours, Inc.
Blairstown, NJ 07825
1.H, 2.O, 3.H, 4.C

UNO! Chile Salsa (mild)

PO Box 14632
Albuquerque, NM 87191
1.S, 2.R, 3.G, 4.C

V.V.H. Samson's Sauce

Samson's Sauce
Greensboro, NC 27402
1.B, 2.B, 3.R, 4.C

**Valley of Mexico Fire
Roasted Salsa**

Valley of Mexico
Rowayton, CT 06853
1.S, 2.R, 3.J, 4.S

**Valley of Mexico Fire
Roasted Salsa Verde**

Valley of Mexico
Rowayton, CT 06853
1.S, 2.G, 3.S, 4.S

Vampire Hot Sauce—very hot

Panola Pepper Corp.
Rt 2 Box 148
Lake Providence, LA 71254
1.H, 2.R, 3.T, 4.C

**Van de Walle Farms All Nat.
Picante Sauce (hot)**

Van de Walle Farms, Inc.
Processing Div.
San Antonio, TX 78227
1.S, 2.R, 3.R, 4.C

**Van de Walle Instant Pico de
Gallo**

Van de Walle Farms, Inc.
Processing Division
San Antonio, TX 78227
1.S, 2.G, 3.G, 4.C

**Van de Walle Texas Style
Fajita Marinade**

Van de Walle Farms, Inc.
Processing Division
San Antonio, TX 78227
1.M, 2.B, 3.R, 4.C

**Van de Walle Farms Picante
Sauce**

Van de Walle Farms, Inc.
San Antonio, TX 78227
1.S, 2.R, 3.G, 4.C

**Vermont Chili 2000 Hunger
Fight'n Good (hot)**

Food 2000 Inc.
PO Box 592
Montpelier, VT 05601-0592
1.S, 2.R, 3.R, 4.C

**Vermont Chili 2000 Hunger
Fight'n Good Hot Dip**

Food 2000 Inc.
PO Box 592
Montpelier, VT 05601
1.S, 2.R, 3.O, 4.C

**Vermont Hungry Fight'n
Good Chili 2000 Original**

Glenn Hawkes, Food 2000 Inc.
PO Box 592
Montpelier, VT 05601-0592
1.H, 2.R, 3.R, 4.C

Vernon's Jamaican Jerk Sauce

Vernon's
987 E. 233 St.
Bronx, NY 10466
1.J, 2.B, 3.SB, 4.C

Vic's Fire Sauce (original)

Kasemir Foods, Inc.
Naples, FL
1.H, 2.R, 3.R, 4.C

Victoria Salsa Brava

La Victoria Foods Inc.
Rosemead, CA 91770
1.H, 2.R, 3.R, 4.C

**Vieux Carré's Original
Louisiana Hot Sauce**

Vieux Carré Foods
New Orleans, LA 70119
1.H, 2.R, 3.R, 4.C

Vinagre Picante!

Gardens by the Bay
PO Box 1654
Morro Bay, CA 93442
1.V, 2.Y, 3.J, 4.C

**Walt's Hitching Post
Barbecue Sauce**

Walt's Hitching Post
3300 Moelison Pike
Fort Wright, KY 41017
1.B, 2.B, 3.O, 4.C

**West Indies Creole Hot
Pepper Sauce**

California-Antilles Trading
Consortium
San Diego, CA 92104
1.H, 2.R, 3.R, 4.C

**Westlow's Bonney Pepper
Sauce**

Louisiana-West Indies Trading Co.
New Orleans, LA 70118
1.H, 2.Y, 3.SB, 4.C

**Western Grill Smokey
Chipotle® Barbeque Sauce**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.B, 2.B, 3.C, 4.C

**Western Grill Original
Barbeque Sauce**

Sauces & Salsas, Ltd.
1892 Rear Oakland Park Ave.
Columbus, OH 43224
1.B, 2.B, 3.R, 4.C

Whole Earth Tomato Relish

Whole Earth of London dist. by
Life Tone
One south Ocean Blvd.
Boca Raton, FL 33432
1.S, 2.B, 3.R, 4.S

Whole Foods Hot Salsa

Whole Foods Market
Austin, TX 78746
1.S, 2.R, 3.J, 4.C

**Wick Fowler's Picante Sauce
(medium)**

Caliente, Chili Inc
PO Box Drawer 5340
Austin, TX 78763
1.S, 2.R, 3.J, 4.C

Williams Sonoma Hot Salsa

Williams-Sonoma
San Francisco, CA 94120
1.S, 2.R, 3.J, 4.C

**Willie B's World Famous Hot
Sauce**

Willie B's
PO Box 971
Rockwall, TX 75087
1.S, 2.R, 3.J, 4.C

Willingham's Sweet'n Sassy

Willingham's Associates
Memphis, TN
1.B, 2.B, 3.P, 4.C

**Willingham's Wham Sauce
"Cajun Hot"**

Willingham's Associates
Memphis, TN
1.B, 2.B, 3.R, 4.C

**Willingham's Wham Sauce
"hot"**

Willingham's Associates
1.B, 2.B, 3.R, 4.C

**Willingham's Wham Sauce
"mild"**

Willingham's Associates
1.B, 2.B, 3.R, 4.C

**Wing Tip Chicken Wing
Sauce**

Acadiana Pepper Co.
St. Martinville, LA 70582
1.W, 2.O, 3.R, 4.C

**Wingmasters Specialty
Chicken Wing Sauce (hot)**

PO Box 336
Brookfield, OH 44403
1.W, 2.R, 3.R, 4.C

Wise Picante Sauce

Wise Foods, R Borden, Inc.
Columbus, OH 43215
1.S, 2.R, 3.J, 4.C

Wizard Baldour's Hot Stuff

American Natural Foods, Inc.
Box 2321
Chapel Hill, NC 27515
1.H, 2.B, 3.CA, 4.C



Worcestershire Wine & Pepper

Gourmet Foods Inc.
Knoxville, TN 37901
1.H, 2.B, 3.O, 4.C

World Classics Chunky Salsa

World Classics, Inc.
7711 Gross Point Rd.
Skokie, IL 60077
1.S, 2.R, 3.J, 4.C

**World Harbors Jamaican Jerk
Sauce Marinade**

Finer Foods
Winthrop, ME 04364
1.J, 2.B, 3.SB, 4.C

**World Harbors Mexican
Cheddar & Jalapeño Salad
Dressing**

CV Finer Foods
Winthrop, ME 04364
1.D, 2.Y, 3.J, 4.C

Yeo's Barbecue (satay) sauce

YHS Inc.
San Jose, CA 95112
1.P, 2.O, 3.R, 4.S

**Yucatan Sunshine Prepared
Habanero pepper Sauce**

Gourmet Foods Inc.
Knoxville, TN 37901
1.H, 2.O, 3.H, 4.C

**"Z" Salsa with less salt, more
flavor**

Jardines Texas Foods
Austin, TX 78760
1.S, 2.R, 3.J, 4.C

Zack's Virgin Habanero Sauce

Creative Chef Foods
544 Nashville Park
Gallatin, TN 37066
1.H, 2.O, 3.H, 4.C

**Zapata Tex-Mex Medium
Fajita Marinade**

Zapata Foods Inc.
Dallas, TX 75236
1.M, 2.B, 3.R, 4.C

**Zapata Tex-Mex Mexi Hot
Sauce**

Zapata Foods Inc.
Dallas, TX 75236
1.H, 2.R, 3.R, 4.C

**Zapata Tex-Mex Mild Green
Chili Salsa**

Zapata Foods, Inc.
Dallas, TX 75236
1.S, 2.R, 3.G, 4.C

**Zapata Tex-Mex Mild Tacos
from Scratch**

Zapata Foods, Inc.
Dallas, TX 75236
1.R, 2.S, 3.J, 4.C

Zarda Bar-B-Q Sauce

Zarda BBQ World Headquarters
Blue Springs, MO 64015
1.B, 2.R, 3.R, 4.C

**ZIYAD Brand "Hot" Red
Chile Salsa**

Syrian Bakery & Grocery Co.
2100 S. Western Ave.
Chicago, IL 60608
1.S, 2.R, 3.R, 4.C

**Zydeco Pepper Sauce,
Cayenne style**

Calido Chile Pepper Traders
Merriam, KS 64203
1.H, 2.R, 3.R, 4.C

**Zydeco Pepper Sauce,
Jalapeño style**

Calido Chile Pepper Traders
Merriam, KS 64203
1.H, 2.G, 3.J, 4.C

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Dave DeWitt, recognized as the foremost authority on hot and spicy foods, has written more than sixteen books on the subject, including *Meltdown!*, *Heatwave: The Best of Chile Pepper* magazine, and *Fiery Appetizers*. He is also the editor of *Chile Pepper* magazine and founder of the Fiery Foods Show.



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