

NEWBIES

It warms our hearts and bellies when new hot sauce companies are launched. It can be a hard row to hoe, and we salute these newcomers and wish them the best of luck!

Steve Sando of **Rancho Gordo**, best known for his heirloom beans, became frustrated with lousy produce and planted his own garden, which eventually led him to create his own locally produced **Rio Fuego Very Hot Sauce**, a fresh, delicious blend with kick.

Michelle Northrup found her muse in the organic garden she cultivates with her elementary school students. Her **Intensity Academy** sauces, such as **Hot²**, feature a unique use of vegetables with a pulpy, sweet carrot base.

Also on the all-natural bandwagon is the **Gringo Bandito**. His hot sauce philosophy rejects the idea of powders and extracts and relies on the natural goodness of peppers; you can actually see the seeds and pepper bits in his rich, full-flavored **Gringo Bandito Hot Sauce**.

Tom & Jerry's World Famous Hot Dog House of Traverse City, MI, found a void to fill: the perfect hot dog sauce. **World Famous Hot Dog Sauce** is a scrumptious blend of jalapeños, onions and spices that punch up the classic street food (or anything else).

Csigi Gourmet makes all-natural sauces, like their **XXX Hot Capsaicin Carnivale**, featuring local ingredients—yup, even hemp protein—and homegrown chiles.

After eating one too many tasteless meals with his kids, stay-at-home dad Tim Sharkey pioneered **California Habanero Blends**, starting with tangy, tasty **Garlic Key Lime**.

John Whaley of the **Scoville Institute** exploits the flavors of different pepper varieties, as he creates a sauce for each pepper on his "Periodic Table of Scoville Units"—try the savory **4 Pepper**.



HOT!

1990's:

Fueled by the internet, collectible bottles of limited-edition sauces emerge, sparking a boom.

Zane & Zack's Honey Company saw their surplus honey as an opportunity to explore the zesty, so they expanded to include honey-based hot sauces, such as the pleasantly sweet and killer-spicy **Tina's Too Hot Honey Habanero**.

The **Green Bandit** came from a savory background—making marinades—until he added heat to his cilantro and basil herb sauces and joined the hot sauce game. His sauces

explore both ends of the Scoville scale. Try **Red Bell Pepper Habanero**, a full-flavored sauce with a late, stinging bite.

Also joining the ranks is **Gourmet Conveniences Sweet Sunshine**, which Paul and Van Sarris started to honor their father's golden rule, "Flavor before fire." This philosophy shines through in their mild, ancho-flavored **Sweet Sunshine Sweet Sauce**. 

