

Custom or Private Label Gourmet Hot Sauces

Cayenne Pepper Sauce

We cut no corners – this Cayenne sauce is the best tasting, full-bodied hot sauce in the country! Created to specifications which maximize the inclusion of backyard cayenne peppers, high quality distilled vinegar, special spices and natural rock salt make this hot sauce our biggest seller! Guaranteed to make any dish tastier including seafood, steaks, creole, remoulade, etouffée, and pizza!

Jalapeno Pepper Sauce

Classic great tasting sauce made from homegrown jalapenos! All our gourmet hot sauces, including the jalapeno, maximize the pepper mash for great taste! This is a wonderful hot sauce for Mexican foods, any kind of bean dish, guacamole, salads with meats and seafood.

Habanero Pepper Sauce

It is well known that the habanero pepper is one of the hottest peppers nature has created and the taste of ours is uncompromised. Taking our thick specifications, adding natural spices and carefully distilled vinegar, our gourmet habanero sauce will heat up any dish with a bold, ever distinctive, presence not outperformed by any other seasoning or sauce! Goes great in gumbos, jambalaya, soups, meats, and wildgame!

Cayenne Pepper and Garlic Sauce

This is our best-blended sauce – it's hot and garlicky for you junkies seeking a savory pepper sauce thrill! The key is two things...our concentrated blended cayenne pepper and natural dry-pressed garlic. It is a taste no flavor connoisseur can deny!

Spicy Honey-Mustard Pepper Sauce

Do you like the sweet blend of honey and mustard? Wow, what a taste you can't forget when its mixed with our red cayenne peppers! It goes best on cold cut-sandwiches, salads with meat, dips, and heating up marinades and injection liquids for cooking or basting!

Three Pepper Sauce

Here's a hot sauce you can't define other than it's hot, has fantastic taste and it absolutely goes great on anything! Consisting of cayenne, jalapeno, and habanero peppers, these aged fat picked plum peppers enhance the flavor of any dish! Try saying that again...fat picked plum peppers! Personally, we like this one best on steaks, pork, duck, and wildgame.

Other Great Gourmet Pepper Sauces and Condiments (based on availability)

~ Hot-n-Buttery Hot Wing Sauce ~ Spicy Steak Sauce ~
~ Golden Tabasco Pepper Sauce ~ Red Tabasco Pepper Sauce ~
~ Hot-n-Sweet Pickles ~ Sugar-Cured Jalapenos ~ Sugar Cane Vinegar