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Sister Suy's Hot Sauce Debuts 5,000-Bottle Founders Batch – Honoring Cambodian Heritage, Liberian Heat & Lebanese Zest

Fort Mill, SC — April 2025 — Sister Suy's, a minority-owned, family-run food brand rooted in **Cambodian tradition**, proudly announces the debut of its first product: Sister Suy's Hot Sauce — **a bold blend of Cambodian heritage, Liberian heat, and Lebanese zest**. Now available in a 5,000-bottle Founders Batch, this small-batch, handcrafted hot sauce celebrates **flavor, cultural resilience, and culinary harmony**.

Launched in celebration of **Cambodian New Year**, the debut follows two years of recipe development and blind tastings across Fort Mill, Philadelphia, and Spartanburg. Friends, family, and temple community confirmed what the founders already believed — this hot sauce was something **worth sharing**.

"This hot sauce is where our story begins," says Saaum Chim, Co-founder of Sister Suy's. "It reflects my Cambodian roots, my sister Suy's **nearly six decades of homegrown culinary experience**, and the **Liberian and Lebanese flavors** we've embraced through my husband and Co-founder, Bobby Dean. Every drop is rooted in **memory and intention**."

"This sauce feels like home," adds Bobby Dean, Co-founder of Sister Suy's. "It brings together flavors from my childhood and hers — and blends them into something **entirely new. It's bold, familiar, and full of meaning.**"



A Delicate Harmony of Heat, Sweetness, and Savory Depth

Sister Suy's Hot Sauce is crafted to deliver flavor that's **layered, vibrant, and deeply satisfying**. Rather than overpowering heat, the sauce offers a balanced kick and a rich combination of **sweet, tangy, and savory notes** that reflect the heart of Cambodian cooking.

Two varieties are available:

Heritage Heat – A bold, fiery blend with deep flavor, vibrant spice, and a long, satisfying finish for those who like it hot.

Mellow Spice – A smoother, golden-hued version with full-bodied flavor and a balanced heat that's perfect for everyday use.

Three Blind Tastings

After a close blind tasting against a **premium hot sauce brand**, the team used detailed scorecard feedback and survey results to **fine-tune the recipe**. Two additional blind tastings followed — one in Philadelphia, where **Mellow Spice emerged** as the **clear favorite** among three options, and one at the local temple celebration, where it ranked second overall, coming in just two votes behind one of the **most recognized national brands** and ahead of another **established competitor**. These results confirmed that the final batch could **stand proudly alongside the industry's best**.

These results gave the team the final push: this sauce could stand proudly **on any table**. Crafted with **tamarind, chili peppers, pineapple, garlic, fish sauce, habanero, palm sugar, and olives**, the sauce draws its richness from the **Cambodian culinary tradition** of combining sweet, sour, and savory flavors. The acidic **tang of tamarind** and fruity tone of pineapple provide lift and brightness, while garlic and habanero — drawn from Bobby's **Liberian pepper sauce** — add warmth and fire. Olives and vinegar — inspired by Bobby's **Lebanese upbringing** — add briny complexity and a subtle, savory finish that reflects the brightness often found in Levantine cooking.

The golden yellow of Mellow Spice comes from a blend of curcumin — the natural pigment found in turmeric — and beet juice concentrate, a respectful nod to the **fresh turmeric used in traditional Cambodian Kroeung**. The orangy-red hue of Heritage Heat comes from the same beet juice, offering natural vibrance without artificial colorants.

"Each ingredient tells part of our family's story," adds Chim. "Cambodia has **deep culinary roots** — with flavors like tamarind, palm sugar, chili, and pineapple that have long shaped our traditional cooking. Like our history, which includes periods of colonization and migration, our cuisine has also absorbed influences from Chinese, Indian, and French traditions. And now, through our family, we **continue that evolution** — blending in the **Liberian and Lebanese flavors that are part of who we are today.**"

Now Available Online

Sister Suy's Hot Sauce is available now at www.sistersuys.com. With plans to explore new hot sauce variations — including fruit-forward blends and culturally inspired pepper profiles — the brand remains focused on honoring tradition while continuing to innovate with love, balance, and respect at its core.

About Sister Suy's

Sister Suy's is a minority-owned, family-run food brand dedicated to preserving Cambodian culinary heritage and honoring the global influences that shape one family's table. Its first product, Sister Suy's Hot Sauce, blends Cambodian soul, Liberian heat, and Lebanese zest into a bold, handcrafted sauce that celebrates heritage and flavor in every drop.



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