

From Cambodian heritage, Liberian heat, and Lebanese zest — one sauce that celebrates family, culture, and connection.

The Flavor That Connects Us



A Journey of Heritage, Heat, and Heart.

Story in a Bottle



What started in Sister Suy's kitchen began long before — in our mother's garden in Cambodia.

She taught Suy to cook and grow with care, turning simple ingredients into something extraordinary.

When we lost her, I was only four — too young to remember her face, but old enough to feel what her food meant.

Suy kept her memory alive through flavor — preserving the recipes, the rituals, and the love our mother planted.

Today, every bottle of Sister Suy's carries that same intention:

to honor the quiet hands and humble kitchens that shaped our heritage, and to remind the world that even the stories that weren't written down can still live on — beautifully, boldly, and with love — through flavor.

The Ingredients that Unite Cultures

Every spoonful of Sister Suy's Hot Sauce carries more than flavor — it carries a story of harmony. From Cambodia, we carry the soul — chili, tamarind, palm sugar, and fish sauce — ingredients that speak of balance and depth.

From Liberia, we honor the spirit — a pepper sauce tradition that brings bold, soulful heat with habanero and spice.

And from Lebanon, we celebrate the zest — olives and vinegar that brighten each bite and remind us that flavor can be both fire and light.

We layer sweetness from pineapple and palm sugar, depth from garlic and umami, and a zesty lift inspired by Lebanese olives and vinegar — all tied together through Cambodian heart and Liberian heat.

Because when these worlds meet in one bottle, something beautiful happens — cultures don't clash, they connect.



Heritage. Heat. Zest.



Two families. Three heritages. One story – carried by love, preserved in flavor.

Behind every bottle is a love story – two families joined by three cultures.

When I first met Bobby over twenty years ago, his mother, OD, shared their Liberian pepper sauce.

The flavor and the heat stopped me in my tracks – different from the Cambodian dook muhtih I grew up with, yet somehow familiar.

The photos you see here tell that journey – my sister Suy newly arrived in America, Bobby in Liberia at nine, and our families in the refugee camp.

Though we came from different worlds, we were always meant to meet – through flavor.

Bobby's grandmother, Yai Yai, and my father are no longer with us, but their spirit lives on – in the warmth, resilience, and love they passed down.

Through Bobby, we're connected to his Lebanese family – another layer of heritage that adds depth and zest to our story.

Sister Suy's is our way of honoring them – and the flavors that brought us together.



The Flavor That Connects Us



Every culture has its own kind of heat – its own kind of heart.

Ours just happens to live inside a bottle.

Sister Suy's is more than sauce – it's connection.

A celebration of Cambodian heritage, Liberian heat, and Lebanese zest – three flavors that prove food can bridge worlds.

When you drizzle it, you're tasting generations of love, resilience, and joy – the flavor that connects us all.

What began as a way to preserve our family's flavors has become a movement to celebrate connection – one bottle at a time.

Taste the Story. Share the Love.

Find Sister Suy's on [Amazon](#) or shop [here](#) to bring our family's flavor to your table.

Cambodian Heritage | Liberian Heat | Lebanese Zest

www.SisterSuys.com