



## Hunt Sauce Catalog and descriptions

### Mild Sauces – Very low spice level, full of flavor, tolerable for almost all palettes

**Verde 2/10** – Made using green tomatillos, poblano, jalapenos and onion. Little to no heat, perfect for flavoring any dish. Best with Chicken tacos/enchiladas

**Fiery Passion 3/10** – Red bell and Fresno peppers, little to no heat featuring heavy bell pepper taste with a hint of spice. Best with Steak tacos or pork dish. Also great with chicken.

**Guajillo with Mango and Habanero 4/10** – Sweet earthy goodness from the Guajillo with a mild bite of heat. Still considered a mild sauce, this will be full of fruity flavor coming from the sweet yet hot Habanero Pepper and fresh mango juice. Amazing over eggs in the morning, and all beef & chicken dishes (Or anything if were being honest)

### Hot Sauces – Higher but tolerable heat levels if you enjoy more spice in your meals, middle of the pack.

**Bloody Habanero 5/10** - Slightly hotter than a mild sauce, perfect over eggs, chicken, seafood, pork, and any rice dish. This seasonal sauce is limited due to requiring fresh squeezed blood orange juice. However, lemme tell you, it's well worth the wait!

**Blueberry Fuego 5/10**- This beautiful masterpiece is made using a ton of fresh blueberries, mixed with habaneros to create a wonderful sauce that isn't too much to handle at all, but a delightful heat. Perfect with seafood and rice dishes!

**Arbol Citrus Fusion 6/10** - This is a citrus fusion blend of our Arbol. Adding fresh Orange Juice, Lemon juice, and Lime juice along with Zest of each of the fresh citrus, this is a delightful fruity & smokey heat that is irresistible.

**Arbol 7/10** - Smokey and earthy sauce full of flavor and even more heat. Using dried arbol chilis, chipotle adobo, and full pepper mix. This specialty sauce will hit the sweet spot and touch close to home for many. Perfect for any beef, Pork, brisket, bbq dishes, and especially over eggs for breakfast.

**Premium heat** – Premium peppers. Highest heat content, ranging from **Very Hot** to **Superhot** Made using some of the hottest peppers available in the world. Do not try a lot of this if you have a weak tolerance for heat or a sensitive stomach. Small amounts recommended, heat increases. I promise these are also full of flavor. Enjoy!

**Ghost of Scorpions Past 7/10**- This masterpiece is a sweet & very spicy sauce. Using primarily Scorpion peppers along with some ghost, this sweet earthy sauce is absolutely perfect in every way, shape, and form with Chicken. By far my favorite thus far but still a close call with many others.

**Baha Sauce 8/10**- This is a citrus fusion blend of our Suicide Sauce. Using fresh strawberries and blueberries, along with adding some white cranberry and strawberry juice with a little OJ...this beautiful disaster was created. Perfect with eggs in the morning and mixing into any Ketchup or sauce to give it a new twist. Flavor profile similar to Tabasco but with so much more flavor and a fruity KICK that sends you on a wave of heat you may regret later.

**Ghost Sauce 8/10**- This is a simple too the point sauce, using pineapple orange juice and fresh aronia juice, this Ghost pepper sauce is mostly heat with just a wee little bit of sweet. Perfect with eggs and breakfast in the morning and any chicken or pork dishes!

**Scorpion BBQ Sauce 8/10** - Tired of the same Ol' sweet BBQ sauce? Wouldn't you rather punish your mouth with sweet heat instead of WEAK heat? Well come on down and toss some wings in this liquid gold. Pour some over a chopped beef sandwich, maybe some brisket. Do whatever your inner Texan desires... Made fresh using agave, molasses, and Trinidad Scorpion peppers...just remember to respect the sauce, and most importantly...respect the pepper.

**Suicide Sauce 9/10**- This train wreck was inspired by the infamous suicide fountain drink... you know, the one where you pour a little of every single available option into your cup until a beautiful disaster is created? Well, we kind of did that, but with peppers.

Featuring; Jalapeno, Serrano, Poblano, Fresno, Chipotle Adobo, Guajillo, Arbol, Habanero, Ghost, Scorpion, and Carolina Reaper Peppers.... put it on anything, you're welcome.

**Strawberry Reaper Sauce 10/10**- This sauce was made specifically to induce some levels of pain...but also inspire some joy with flavor that pulls just ever so slightly away from the heat.... Made using a ton of fresh strawberries, and our special Carolina Reaper peppers. Full of heat...full of flavor...and full of heat. Wait, I already said heat? I meant to say... full of heat. Enjoy!

**Carolina Reaper Ketchup 10/10** - For all spice lovers out there, who also love spicy ketchup for all the ketchupy things out there.... here is the one for you! Made fresh, infused with the fearful Carolina Reaper.