

OFFICIAL
SHOW PROGRAM

HOT SPICE & SAFE



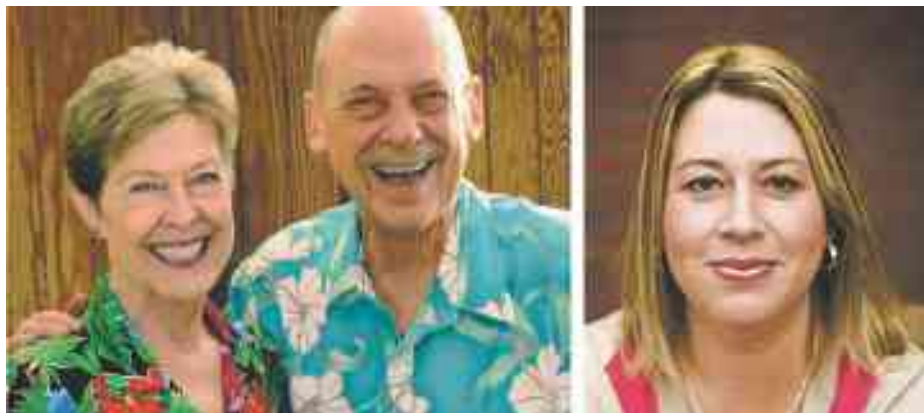
NATIONAL
FIERY FOODS
& BBQ SHOW



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KRQE.COM

From the Show Producers



From left: Mary Jane Wilan, Dave DeWitt and Emily DeWitt-Cisneros, producers of the Fiery Foods and Barbecue Show.

Hot & Spicy & Safe!

— Dave DeWitt, Emily DeWitt-Cisneros, and Mary Jane Wilan

This pandemic had us down, but not out. First, as you noticed, we lost the 2021 show entirely, the only show we've missed in 32 years. It's difficult to produce a show when every possible venue is closed! That missed show forced us to incur significant corporate debt in order to survive. We had planned on having some safety measures and a mask mandate, but it was miraculous—at the last minute, restrictions and masking were dropped and so the show is back to normal again!

And a hearty New Mexico welcome to our guest from Montreal, Julien Frechette, the filmmaker who wrote, directed, and produced our feature film for the show, the highly appropriate "Chileheads."

—Dave DeWitt, Emily DeWitt-Cisneros, Max Cisneros, and Mary Jane Wilan.



The National Fiery Foods & BBQ Show

is produced by Sunbelt Shows
PO Box 4980, Albuquerque NM 87196
505-873-8680
emily@fiery-foods.com
www.FieryFoodsShow.com

Fiery Foods Show Program

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33rd Annual Fiery Foods & Barbecue Show

EXHIBITOR BOOTH LAYOUT

**THANK YOU TO OUR 2022 FIERY FOODS & BBQ SHOW
& SCOVIE AWARD SPONSORS!**



LOS FOODIES



SANDIA
Resort & Casino



Friday, March 4

11am: Show opens to trade only
 4pm: Show opens to trade and general public
 6pm: Showing of the film "Chiliheads," Eagle Room
 8 pm: Show closes

Saturday, March 5

9am: Show opens to trade only
 11am: Show opens to trade and general public
 Noon-6pm: Grilling and Smoking Demos, Eagle Room Patio
 2pm: Showing of the film "Chiliheads," Eagle Room
 4pm: Showing of the film "Chiliheads," Eagle Room
 7 pm: Show closes

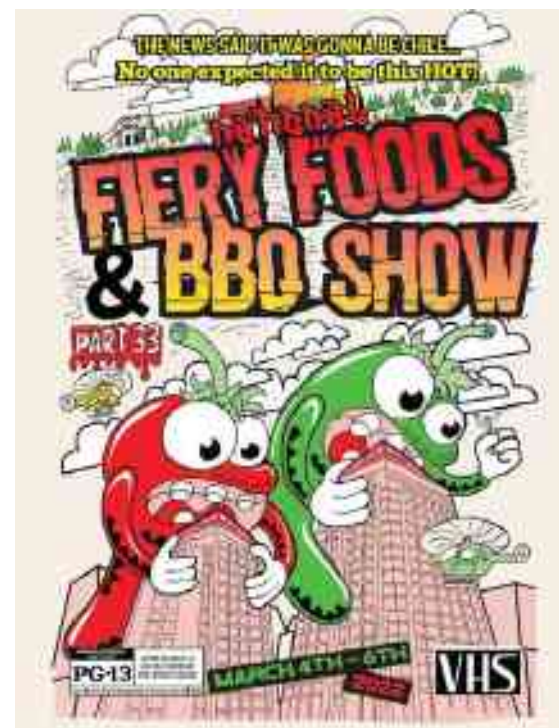
Sunday, March 6

10am: Show opens to trade and general public
 Noon-6pm: Grilling and Smoking Demos, Eagle Room Patio
 1pm: Showing of the film "Chiliheads," Eagle Room
 3pm: Showing of the film "Chiliheads," Eagle Room
 6 pm: Show closes



Come see us at: **Booth 309**

Get This Year's Official Show Shirt!



The shirts are available in booth #501 Metal The Brand.

Sunbelt Shows, Inc. Websites

Delicious recipes, industry news, and the most respected names in the world of fiery foods and barbecue – all on our family of websites.



FieryFoodsShow.com



ScovieAwards.com



FieryFoodsCentral.com



Burn-Blog.com



Dave-DeWitt.com

Chiliheads: Meet Director Julien Fréchette

Few foods in the world can claim to have a relationship of the depth that chili peppers do with those of us who enjoy them so much. Chiliheads is implicitly as much a film about hot peppers as it is about humans who have a sincere and deep relationship with it; out of tradition, desire for posterity, to fill a void, for the love of science, to make a living, to do business, or simply to have fun. There is a duality to be explored in loving pain and in the fact that this addiction is a looking glass at the excessive character of our species.

Julien Fréchette holds a bachelor's degree in film production from Concordia University and specializes in documentary film. While juggling the numerous roles of screenwriter, director and sound recordist, the filmmaker is fond of social and historical subjects.

In 2018, he signed on with the content agency Toast and the Musée des maîtres et Artisans du Québec, the digital exhibition Savoir-Faire, consisting of 8 short films on intangible heritage. Chiliheads is his latest feature-length documentary to be released. Since 2016, Julien Fréchette has been the president and founder of La Pimenterie, a Quebec-based company that produces sauces and spicy products. Chiliheads is the film that embodies his two passions: cinema and hot peppers. We picked his brain about making the film and here's what Julien had to say.

How did you become involved with chili peppers?

As young as I could remember I always liked chili peppers. I must have been around 7-8 years old when I tried a hot sauce for the first time. My uncle used to pour almost a full bottle of Tabasco on his pizza. I remember watching him sweating, but still, he would pour more on it! I was intrigued by the phenomenon, so I figured that I had to try it myself. One day, when my parents were away from home, I looked for Harissa paste in the pantry. I took a big chunk. I remember it burned me, but I liked the way I felt afterward. So, I tried again and again.

I haven't given up on chili pepper since then.

What draws you to chili peppers and the chilihead lifestyle?

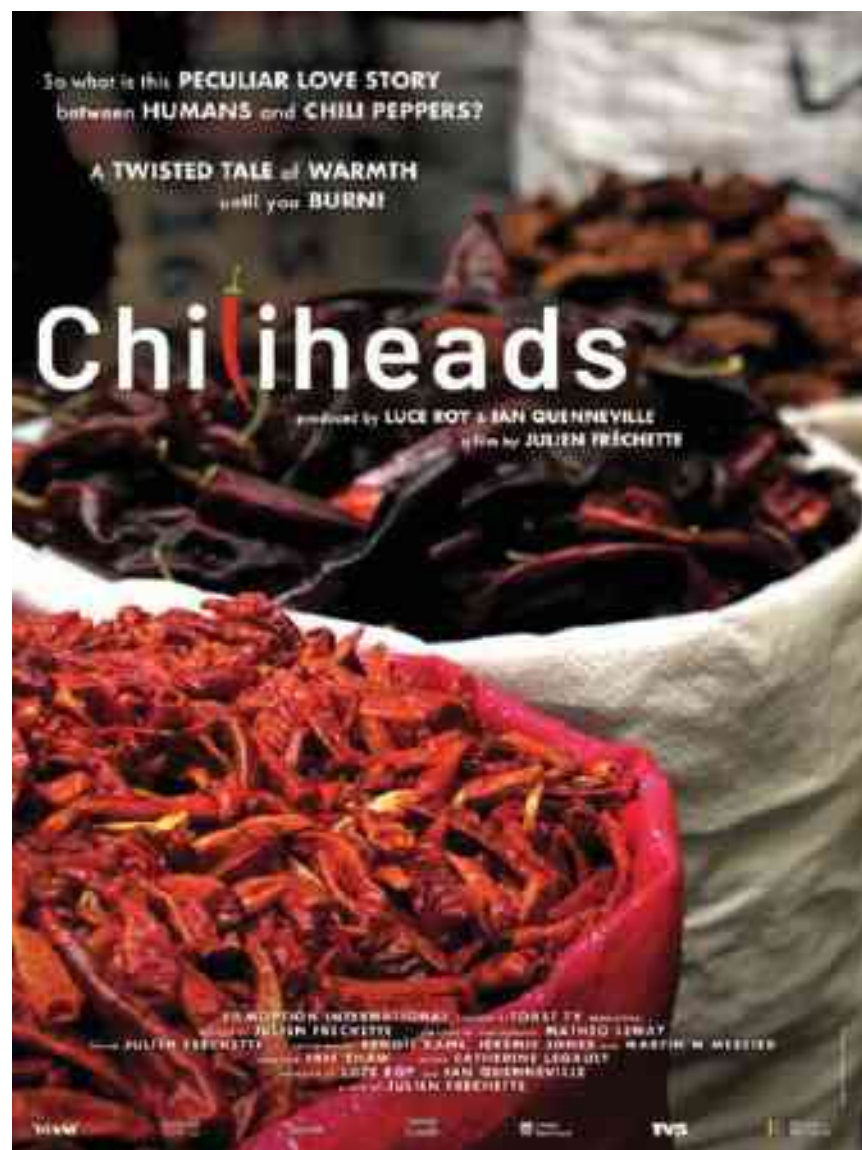
I'm not sure if I consider myself a true chilihead, but I consider myself more a foodie with a true love for chili pepper! For me flavor is definitely more important than heat. I love spices in general and chili peppers are a wonderful addition to the spice bouquet.

What's fantastic about chili peppers are that they're a fruit and a spice at the same time. it plays on two sides at the same time.

Why did you decide to make the film?

I was an independent filmmaker first. I made several documentaries on various and diversified topics that interested me. Life brought me to the hot sauce industry through a very complex and weird path. After a tumultuous film shot in Iraq, I turned myself toward chili peppers (that thing could hurt, but not kill) and I started my own hot sauce company as a way to ground myself for a while. Chili peppers and hot sauce have become the center of my life since then. Through my readings and research, I discovered chili peppers was a deep enough subject to be the center of a film. It can be analyzed through different angles: history, sociology, science, psychology. It's a complex and funny fruit and it attracts a bunch of interesting humans around it.

I wanted to depict the story of chili peppers as a tale. A tale about a strange love affair between mankind and a little fruit that gives pleasure and pain (somehow the forbidden fruit). This film could be my last one, so I wanted to do a bridge between my two lives.



What was your biggest takeaway from making the film?

First, I feel blessed that I had the opportunity to do this movie and travel the world like I did. I came back from the last shoot in Trinidad on March 13, 2019. Literally a few days before we would fall into a pandemic and travels became impossible for a while! The timing was almost too perfect. That film was meant to happen just the way it did. Second, it was amazing experience-wise and food-wise! Third, what struck me was to discover how deeply rooted chili pepper was in various cultures around the globe, but especially in Mexico. Chili pepper has been used for more than 5000 years over there and you can feel it when you eat their food and walk their market. It's not only an ingredient, it really is a cultural element.

And lastly, I started this film with a lot of curiosity. I ended it with even more. I feel I could do five more films on the subject!

The U.S. premiere of the Julien Fréchette Film Chiliheads lands at the Sandia Resort's Eagle Room during our own National Fiery Foods and Barbecue Show. Showtimes are as follows:

Friday, March 4: 6pm

Saturday, March 5: 2pm and 4pm

Sunday, March 6: 1pm and 3pm



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Description of products/company of booth for show program: Gelato and Sorbet made Fresh Daily!

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Hot Shots

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Charlotte, NC 28217
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BOOTH #311

Hot Shots/ CaJohns Fiery Foods Co.

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matt@hotshots.inc
www.cajohns.com
Manufacturer of hot sauces, salsa & BBQ sauces, featuring a complete line of Ultra Hot products, including Ghost Pepper, Trinidad Scorpion, Carolina Reaper items. Featuring Texas BBQ Legend Jim "JC" Chambers of Weatherford, TX, and the Inimitable Chef Vic "Collecting" Clinco of Pheonix, AZ

BOOTH #405

Hot Tamn, LLC

Tamara McAnelly
3826 Jefferson St.
Torrington, WY 82240
(307) 286-9663
tamn@hottamn.com
www.hottamn.com
Hot Tamn's is the #1 producer of hot stuff in Wyoming. Products include: hot sauce, candy, snacks, honey, mustard, and oil. Each creation is made in small batches with love and locally grown hot peppers. Life's too short for anything else!

BOOTH #422

Hotter Than El

Dino Ferri
610 S. Laurel Ave
Sanford, FL 32771
(504) 415-7160
hotterthanel@gmail.com
www.hotterthanel.com
Hotter Than El Handcrafted Hot Sauce - We Specialize in Heat with Flavor

BOOTH #431



Humboldt Hotsauce

Heidi Ferris
PO Box 460
Arcata, CA 95518
7078451800
humboldthotsauce@gmail.com
www.humboldthotsauce.com
Humboldt Hotsauce is celebrating 13 years this year! We are a husband and wife team living the dream. Our sauces and dry rubs offer layers of flavor and heat. Use as a marinade or during cooking to add flavor and depth! We will see you at booth 430! Stay Spicy!

BOOTH #317



Inferno Farms Hot Sauce Company

Gregory Foster
8246 Bryn Glen Way
San Diego, CA 92129
(949) 943-4709
infernofarms@gmail.com
www.infernofarmshotsauce.com
Heat is heat, but Flavor is King! Inferno Farms brings you expertly crafted flavor bombs from mild to wild. We want to ignite your pallet and excite your senses by combining balanced flavors and heat to offer your taste buds an experience they won't soon forget.
Stay Spicy!

BOOTH #601, 603

James Rogers Silversmiths

Diane Ignacolo-Provencio
PO Box 37422
Albuquerque, NM 87176
(505) 604-3872
lumidesign@aol.com
JRSilversmiths.com
Contemporary & Southwestern jewelry in sterling silver and gold including stones.

BOOTH #503

JR's Jerky Company

Tony Gutierrez
5505 Silver Ave SE Ste B
Albuquerque, NM 87108
(505) 255-3760
jrsjerkycompany@gmail.com
Jrsjerky.com
With 30+ Beef Jerky flavors, 9 of them award winning, we are certain to have a flavor to satisfy your taste-buds. Be sure to stop by and try a free sample.

BOOTH #524

Just Enough Heat LLC

Isham Nelson
1110 Camelot Dr
Raymore, MO 64083
(785) 766-5160
inelson@justenoughheat.com
JustEnoughHeat.com
Original, Smokey & Ghost Parmigiano marinated cheese, Bacon Brown Sugar, Slow Smoked Jalapeño & Ghost Pepper Honey Mustard, Blueberry Balsamic, Asian Ginger & Blazing Chipotle BBQ Sauce, Green Smoke Salsa & more!

BOOTH #221

La Posta Chile Company

Jerean Hutchinson
P.O. Box 116, 2410 Calle de San Albino
Mesilla, NM 88046
(575) 524-3524
jerean@zianet.com
www.laposta-de-mesilla.com
To Be Provided

BOOTH #611, 613

Los Foodies

Eric Martinez
1012 Siringo Rondo East
Santa Fe, NM 87507
(505) 974-8127
losfoodiesmarketing@gmail.com
Losfoodiesmagazine.com
Promotional Marketing Materials.

BOOTH #529

Los Roast LLC

Marshall Berg
6635 N. Baltimore Ave., #40
Portland, OR 97203
(503) 830-5310
sales@losroast.com
Los Roast is a Portland-based New Mexico Chile company. Owned and employed by native New Mexicans, we have experience and passion for our product. Our chile, sourced from Hatch Valley in Southern New Mexico and is verified by the New Mexico Department of Agriculture. Quality, simplicity, and authenticity are the most important aspects surrounding the tradition of New Mexico Chile. And these values drive Los Roast products and our mission: To make the best New Mexico Chile available to those in need.

BOOTH #231

Lucky Dog Hot Sauce

Scott Zalkind
448 Grove Way
Hayward, CA 94541
(510) 861-9625
scott@luckydoghotsauce.com
www.luckydoghotsauce.com
Purveyors of gourmet caliber award-winning fire-roasted and lightly smoked hot pepper sauces.

BOOTH #501

Metal The Brand

Michael Wiclaw
PO Box 36795
Albuquerque, NM 87176
(330) 518-4708
metal@metalthethebrand.com
www.metalthethebrand.com
2022 Official National Fiery Foods and Barbecue Show shirt!

BOOTH #120, 122

Mike's All Purpose Seasonings

Michael Garner
PO Box 31
Crystal Springs, MS 39059
(407) 617-9446
homestar99@yahoo.com
www.mikesseasonings.myshopify.com
Mike's All Purpose Seasonings are specially blended with 17 spices for a big burst of flavor. Sprinkle, rub or marinade these unique blends on your favorite foods to give them superb flavor.

BOOTH #517, 521

Mike's Jerky

Mike Grier
10900 Menaul Blvd NE
Albuquerque, NM 87112
(505) 573-8816
mikesjerky@gmail.com
mikesjerky.com
Twenty flavors of gourmet Beef jerky! Voted Best Beef Jerky in the city by Albuquerque the Magazine. Winner of the Best Green Chile Jerky at the New Mexico State Fair Beef Jerky Show Down. Featured on the Travel Channel's Delicious Destinations.

2022 Exhibitors & Booth Numbers

BOOTH #132, 130

Mikey V's Foods LLC

Michael Valencia
112 West 8th Street
Georgetown, TX 78626
(909) 841-4005
mikeyvfoods@yahoo.com
www.mikeyvfoods.com
Zing Peach Habanero Delight Sweet Ghost Pepper Sauce 512 Pot Sauce Texas Ex's Reaper Unleashed Smoked Beer Bacon Salsa 7 Pot Primo Salsa Hatch GC Salsa 4 Flavors of Jerky 7 Dip Mixes Spicy Pickles Cherry BBQ Sauce Red Raspberry Reaper BBQ Sauce

BOOTH #230

MisoHeat Chili Paste

Curtis Bell
5419 saulsbury ct
Arvada, CO 80002
(303) 717-3824
curtis@misoheat.com
www.misoheat.com
MisoHeat is a miso based chili paste. Unlike most other chili pastes that use vinegar or oil as their base, we are one of the few to use miso. This means you're not just tasting acidity and spice, there's a punch of savory flavor followed by the heat you'd expect from six varieties of peppers.

BOOTH #745

Mountain Man Gourmet, LLC

Lawrence Clark
318 Isleta Blvd SW #306
Albuquerque, NM 87105
(505) 585-8594
lawrence@mountainmangourmet.com
http://mountainmangourmet.com
Dry rubs, spice blends including red and green chile, soup mixes, dip mixes, cookbooks and DVDs

BOOTH #506

My Daddy Bar-B-Que

Michael Johnson
PO Box 5372
Carlsbad, NM 88221
(575) 302-6117
bbqdad99@yahoo.com
Sauces

BOOTH #127

New Mexico Rey

Patricia (Trish) Torres
3520 Pan American Frwy NE Ste E
Albuquerque, NM 87107
(1800) 288-1421
nmreylights@gmail.com
New Mexico Rey Chile Lights, Chile Light Ristras, Chile Light Swags, Handmade Tin Ornaments, Southwest themed Cookie Cutters.

BOOTH #220

New Mexico Sabor

Carla Gallegos-Ortega
318 Isleta Blvd SE, Suite 355
Albuquerque, NM 87105
(505) 349-5317
carla@newmexicosabor.com
newmexicosabor.com
New Mexico Salsa, Sauces & More

BOOTH #421

Old Agness Store

Michele Gortiz Berlant
Michele Gortiz Berlant
PO Box 85
Agness, OR 97406
(541) 247-2032
oldagnessstore@gmail.com
www.shop.oldagnessstore.com
Old Agness Store is a Bakery & Spice Shop located in the town of Gold Beach, Oregon. Owners Steve and Michele Berlant have established a Gluten Free Kitchen and retail space specializing in Big Bold Flavored Brownies, Blondies & Bars! The Berlants offer 10 Different Flavors in various Heat Levels from their Traditional (Non-Spicy) Brownie to Chili Head Reserve XXX (HOT!) to their Challenge Products (SUPER HOT!). Also being offered is The OAS Seasonings Collection in Eight Different Flavors from Mildly Spicy Dessert Seasonings to Spicy Savory Blends. Come meet Steve and Michele and sample their wide variety of Extraordinary Products! Mildly Spicy Dessert Seasonings to Spicy Savory Blends. Come meet Steve and Michele and sample their wide variety of Extraordinary Products!

BOOTH #206

Old Bones Chilli Co

Oscar A. Rescia Gabaldon
26919 Glenfield Hollow Ln
Cypress, Texas, TX 77433
(832) 800-2063
oscar@oldboneschillico.com
www.oldboneschillico.com
Democratizing Chili Sauce (even kids love our sauce) We are a premium Chili Sauce manufacturer that started 3 yrs. ago in Australia & recently started operations in The US; all our products are hand crafted, vegan and gluten free. We manufacture locally with passion while upholding the highest standards. Use premium raw materials following International, US FDA practices and regulations. Our product: Smoked Garlic Chilli Sauce (OG & X Hot), Jalapeño & Garlic Pepper Sauce, Buffalo Sauce (OB Style), Chilli-Churri (Mild & Hot); Spiced Chilli Oil; LONGHORN; Salts, Condiments n Others.

BOOTH #507

Oso Rojo Hot Sauce

Cameron Ayers
2921 W 38th Ave, Box 125
Denver, CO 80211
(720) 456-8614
osorojohotsauce@gmail.com
www.osorojohotsauce.com
At Oso Rojo we make hot sauce with Flavor before Spice! Our sauces will enhance the flavor of any meal and will leave your taste buds asking for more. With flavors like Habanero Mustard, Umami Bomb, Orange Ginger and Jalapeño Garlic you can never go wrong. We also love to collaborate with local breweries to come up with great sauces using their beer in the recipe! Our hot sauces are also more than just a condiment. You can use them in your everyday cooking! Check out our recipe page on our website.

BOOTH #407

Pampered Chef

Kristy Staker
11500 San Bernadino DR NE
Albuquerque, NM 87122
(505) 933-0848
kristystaker@gmail.com
www.pamperedchef.biz/kstaker
Kitchenware

BOOTH #316

Pastamore

Scott Adolf
PO Box 4031
Estes Park, CO 4031
(303) 916-8510
rockymountainmajesty@yahoo.com
www.rockymountainmajesty.com
Balsamic vinegars from Italy, Infused Olive Oils and hand made pasta.

BOOTH #332, 330

Paulita's New Mexico LLC

Paula Porter
1533 35TH CIR SE
RIO RANCHO, NM 87124
(505) 896-1078
paulita@paulitasnewmexico.com
www.paulitasnewmexico.com
Paulitas Dehydrated Hatch Green Chile Sauce (M/H), Paulitas Dehydrated Hatch Green Chile (M/H), Paulitas Hatch Green Chile Dressing with Cotija Cheese, Paulitas Hatch Green Chile Marinade Paulitas Hatch Green Chile Salsacue, Paulitas Hatch Green Chile Seasoning, Paulitas Macho Marinara, Paulitas Chitropicus, Paulitas Cocktail Sauce, Paulitas Sweet n' Snappy Marmalade.

BOOTH #309

Pepper Love

Drew Allen
800 Primrose Ln
Cedar Park, TX 78613
(512) 815-5723
pepperlovesauce@gmail.com
www.pepperlovesauce.com
Each of our sauces packs a balanced burst of flavor and heat. We use fresh ingredients, our own unique blend of spices, they are low in sodium and free of extracts, preservatives, and thickening agents. Every meal deserves a little Pepper Love! ?

BOOTH #112

Phil's Gourmet Sauces

Phil Apodaca
4713 Haines
Albuquerque, NM 87110
(505) 228-4486
apodaca_p@q.com
philsgourmetsauces.com
Phil's Gourmet Sauces

MAIN STAGE

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smokined@puckerbuttpeppercompany.com
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BOOTH #205

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Brandon Lewis
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Conifer, CO 80433
(720) 212-1667
info@redassgourmetspiceco.com
www.redassgourmetspiceco.com
Dry Rub Seasoning, Afterburner Seasoning Salt, Wicked Guacamole Seasoning.

BOOTH #423

Rising Smoke

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(336) 602-5116
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www.risingsmokesauce.com
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BOOTH #128

Round Rock Jelly & Co

Sheri Valencia
2751 Enza Ct
Round Rock, TX 78665
(760) 805-6600
roundrockjellyandco@yahoo.com
www.Roundrockjellyandco.com
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BOOTH #216

Rustic signs by designs LLC

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P.O. Box 1267
Monument, CO 80654
(970) 483-2333
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www.oregontrailjerky.com

BOOTH #321

Sadie's Salsa

Gilbert Sanchez
6230 4th Street NW
Albuquerque NM 87107
505-514-0779
gilbert@sadiesofnewmexico.com
www.sadiessalsa.com
Sadie's Salsa

BOOTH #328

Salsero Hot Sauce Co.

Lucas Valencia
2116 E Allen Dr
Lovington, NM 88260
(575) 942-9341
salserohotsauce@gmail.com
salserohotsauce.com

BOOTH #428

Sam Sa'house LLC

Samuel Hastings
1604 4TH ST SW
AUSTIN, MN 55912
(337) 580-2761
samsahouse@hotmail.com
www.samsahouse.com
"Showcasing chef inspired, small batch premium hot sauces that utilize the freshest and locally sourced produce available"

BOOTH #737

Sauce Goddess

Jennifer Reynolds
PO Box 9355
San Diego, CA 92169
(619) 997-9282
info@saucegoddess.com
www.saucegoddess.com
Sauce Goddess Obscenely Delicious Products: Grilling sauces; Sticky Sweet, Sweet & Spicy, Big & Tangy Black Pepper, Sweet Red Devil Habanero, Sweet & Tangy Marinade. Spice Rubs; Super Chunk, Latin Heat, Moroccan Twist, BBQ Sweet Heat, Fiery Jerk, Big Tom's Roasting Rub. Dip & Spread Mixes; Spicy Chorizo, Spicy Garlic, Fennel Onion. Gluten Free, Vegan, Kosher.

BOOTH #325

Sauce Leopard

Shaun Goodwin
1656 Winona Ct.
Denver, CO 80204
(732) 615-8741
sauceleopard@gmail.com
www.sauceleopard.com
Sauce Leopard is a Denver-based hot company that creates small batches of all natural, preservative-free condiments. Owner Shaun Goodwin took his passion for cooking and created this business after Covid-19 slowed his work as a musician and music festival curator. All of the sauces are his own recipes, as well as the label art. Quickly becoming Denver's most sought after hot sauce, it's a must have for sauce enthusiasts!

BOOTH #110

Scentsy Wickless Candles

Michelle Gonzales
4628 Butler Ave NW
Albuquerque, NM 87114
(505) 933-1313
mikeegnz@comcast.net
www.ragstowickless.com
Unique Scentsy warmers use a low-watt light bulb to melt our specialty formulated wax, providing a healthier safer environment for your home or office. With no flame, soot or wick, the Scentsy wickless candle system is a safe way to enjoy more than 80 different fragrances. Find out what all the fuss is about. Come visit booth #110 and see the ORIGINAL GENUINE Scentsy warmers.

BOOTH #420

Skip's Peppers

Scott Kline
975 Main St, Suite 54
Nashville, TN 37206
(615) 496-4036
skip@skipspeppers.com
www.skipspeppers.com
Skip's Peppers is an artisan spice made exclusively from hot peppers that we smoke over a hard wood fire. We then roast, grind, and bottle our peppers so customers can sprinkle onto any food for a smokey flavor and warm heat.

BOOTH #318

Slide Ridge

Oki James
474 East 250 South
Mendon, UT 84325
(702) 981-3321
bluebear0824@gmail.com
Www.slideridge.com
Honeywine vinegars and unfiltered raw honey

BOOTH #107

Southwest Equipment Group

Michael Vaughn
10265 W Camelback, Suite 150
Phoenix, AZ 85037
(623) 428-1420
Mike@swequipmentgroup.com
swequipmentgroup.com
Southwest Equipment Group Processing Packaging and Inspection equipment

BOOTH #605, 607

Southwest Medical Massage

Charlene Bachicha
3620 Wyoming Blvd NE Ste 124
Albuquerque, NM 87111
(505) 504-2355
southwestmedicalmassage@gmail.com
www.southwestmedicalmassage.com
Chair Massage and Aromatherapy balms and sprays. Also featuring Arts and crafts.

BOOTH #306

Spanish History Publications

Elmer Martinez
520 Fern Springs Dr SW
Albuquerque, NM 87121
(505) 363-4794
spanhistpubs@yahoo.com
Chile posters and magnets, chile history books, coats of arms, family surname history booklets

2022 Exhibitors & Booth Numbers

BOOTH #305

Spicy Caballero Seasonings LLC.

Edgardo Rodriguez
635 Stevenson Dr.
Rockwall, TX 75087
(903) 408-0251
Spicycaballeroseasonings@gmail.com
www.spicycaballeroseasonings.com
Spicy Caballero Seasonings LLC. is a producer of award winning, small batch craft seasonings and rubs, inspired by the Spanish Caribbean and Latin flavors we grew up with in Puerto Rico, along with Texas BBQ, and other multi-cultural cuisines. Our flavorful line up has been created with everyone in the family in mind, from the chili-head and the adventurous eater, to the most discriminating pallet. Our unique flavor profile is bold, yet well balanced and sure to enhance your eating experience every single time. Give us a try and taste the difference. #seasonwithpassion

BOOTH #322

Stickermule Mule Sauce

Jerry Farrior
336 forest ave
Amsterdam, NY 12010
(518) 407-5794
Jerry@stickermule.com
www.mulesauce.com
Mule Sauce Hot sauce that kicks ass. The best everyday hot sauce with a unique sweet heat that makes your recipes kick ass.

BOOTH #304

Strawberries and More

Barbara Montoya
2172 Monterrey Rd Ne
Rio Rancho, NM 87144
(505) 470-7438
barbara@strawberriesandmore.com
www.strawberriesandmore.com
My passion for confections began over 15 years ago with making chocolate covered strawberries for family gatherings, then eventually dipping over 1,000 strawberries in one night for Valentine's Day. Soon after, I was asked if I would create other wonderful delicious chocolate dipped goodies for various occasions. After many years of creativity, in 2014 "Strawberries & More" became a name that family, friends, and others recognized. My products are simple, yet creative and fun. I like to think of myself as an expert strawberry dipper, cake-pop baker, dip-anything-in-chocolate professional and lover of sprinkles. I give people not only a delightful quality product, but one of excellent value. But, these wonderful chocolate-dipped goodies are not the only thing I love to do-I also enjoy event planning! So, if you need help with your event beyond the dessert part, I'm here for you! I've created beautiful candy bar buffets for weddings, graduations, baby showers, birthday parties and company events.

BOOTH #739

Sweet & Saucy

Jane Jones
3221 Cochiti St. NE
Rio Rancho, NM 87144
(303) 807-5132
jane@sweetandsaucy.net
www.sweetandsaucy.net
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BOOTH #509

T-Mobile

Leo Guzman
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Albuquerque, NM 87114
(575) 571-2418
leo.guzman24@t-mobile.com
T-mobile.com

BOOTH #746

Taos Hum - Make It Stop!

Joe & Loe Marcoline
925 Paseo del Pueblo Sur
Taos, NM 87571
(505) 946-8121
Taoshummakeitstop@gmail.com
www.taoshumhotsauce.com
The mystery of the TAOS HUM has been solved!! Only some can hear it, we promise you will feel and taste it, and no one can make it stop! TAOS HUM MAKE IT STOP HOT SAUCE is made from fresh peppers 100% grown on our small farm in northern NM. Fresh peppers are hand harvested, sorted, de-stemmed, some are roasted over an apple wood fire. The fresh and roasted peppers are blended with homemade wine vinegar with a touch of salt here in Taos, New Mexico. Our hot sauces highlight the flavor of each individual pepper, never masked or overpowered by dehydrated onion, garlic powders, extracts or other flavors.

BOOTH #301

TD's Brew & BBQ

Tearl Dunlap
1405 E. Gum
Lovington, NM 88260
(575) 631-0123
tearlunlap@tdsbrewandbbq.com
tdsbrewandbbq.com
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BOOTH #117

Tea'ze A More

Renee Feirtag
12915 Sand Cherry Pl. NE
Albuquerque, NM 87111
(505) 379-2035
renee@feirtag.org
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BOOTH #202

Teri's Sweet Garden/Wild West Pickles

Teri Leahigh
120 Main St NW
Los Lunas, NM 87031
(505) 865-5834
terissweetgarden@hotmail.com
www.terissweetgarden.com
Green Chile Inferno Pickles, Habanero Inferno Pickles, Red and Green Chile Peanut Brittle.

BOOTH #749

Texas Rib Rangers

Bill Milroy
2402 Sherwood Street
Denton, TX 76209
(940) 565-1983
Bill@texasribangers.com
www.texasribangers.com
Condiments

BOOTH #514

Texas Toffee

Michele Sparks
2963 W 15th St #2975
Plano, TX 75075
(972) 596-1031
mbenum@texastoffee.com
TexasToffee.com
Almond Delight, Almond Rich, Pecan Delight, Pecan Rich, Ghost Pepper Dust, Habanero Toffee, Cinnamon and Pepper Toffee.

BOOTH #511

The Bossy Gourmet

Lenny Pelifian
3655 Research Drive, Bldg C
Las Cruces, NM 88003
(575) 323-0979
ceo@thebossygourmet.com
www.TheBossyGourmet.com
The Bossy Gourmet features Authentic New Mexico Award Winning Salsas. Hatch Green Chile Salsa, Jalapeño Salsa, Hatch Red Chile Sauce, Restaurant Style Salsa, and Hatch Flame Roasted Green Chile. All of our products have an outstanding flavor that is not overwhelmed by the heat. They are produced using generational recipes that retain the original flavors in a shelf stable product. Drop by our Booth 508 for an unmatched flavorful sampling!

BOOTH #424

The Faiya Company

Radhi Fernandez
4584 H st
Philadelphia, PA 19124
(267) 770-9291
radhi@faiya.co
www.faiya.co
FAIYA brings vegan artisanal hot sauces made with no sugar, additives, or preservatives. And with each bottle purchased we donate one meal to fight food insecurity.

BOOTH #307

The Fresh Chile Company

Randy Mcmillan
320 E. Wyatt Dr. Suite C
Las Cruces, NM 88001
(575) 635-2765
kitchen@freshchileco.com
freshchileco.com
Fresh Red Chile Sauce, Pure Green Chile Roast, Fresh Red & Green Blend Chile, Abuelas Traditional Red Sauce, Red Chile Roast.

BOOTH #415

The Resident Chef

Mark Janus
1014 Athens Avenue
Bethel Heights, AR 72764
(479) 347-7969
info@theresidentchef.com
www.theresidentchef.com
Dip Mixes, Soups, Casseroles, Dessert Mixes, Drinks, Rubs, and Seasonings.

BOOTH #108

The Spice Guy Sauce Pack

Clayton Meers
3568 Peoria St. 605
Aurora, CO 80010
(303) 482-1620
clay@thespiceguyco.com
www.thespiceguyco.com
Sauce and Spice Co-Packing Services

BOOTH #228

The Spicy Shark

Gabe DiSaverio
9 Falkland Place, B1
Portsmouth, NH 3801
(617) 233-7172
gabe@thespicyshark.com
www.thespicyshark.com
We make Craft Hot Sauce, Wing Sauce, Sriracha, Hot Honey, and Hot Maple Syrups. Winners of 11 Scovie Awards, our 12 products are all-natural, gluten-free, and dairy-free. We work with, and donate to non-profits that share our mission of shark conservation. Sharks love Hot Sauce.

BOOTH #510

Thrive Sauce Co

Erika Reagor
7126 N Williams Ave
Portland, OR 97217
(503) 396-3828
thrivepacificnw@yahoo.com
www.thrivesauceco.com
Thrive Special Sauce Thrive Extra Special Sauce Thrive Especially Special Sauce Thrive Yellow Coconut Curry Thrive Sweet Chili Lemongrass Thrive Sesame Satay

BOOTH #118

Tribal Creations

Richard Trujillo
462 Hollywood Blvd
Corrales, NM 87048
(505) 343-0807
richardtrujillotribal@yahoo.com
Day of Dead Art, Mixed Media and Tribal Art. Also, Flower Jewelry.

BOOTH #734

University of New Mexico Press

Steve Hull, Director
1717 Roma Ave. NE
Albuquerque, NM 87106 •
(800) 249-7737
custserv@unm.edu
UNMPress.com
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BOOTH #105

Universal Water Systems

Jennifer Barker
1311 Cuesta Abajo Ct. NE
Albuquerque, NM 87113
(505) 881-2142
marketing@universal-water.com
ATV Giveaway

BOOTH #324

Young G's Barbeque Sauce, LLC

Gerald Young
7613 NW 94th Ct.
Johnston, IA 50131
(319) 651-0960
Youngsbq@gmail.com
Ygsbbq.com



MIKEY V'S



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IN BOOTHS 132 AND 130!

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Hot Sauce Co.

STAY SAUCED UP!



The idea behind Salsero Hot Sauce Co. was born in my kitchen and inspired by Maria Valencia - my mother who taught me how to cook while adding a little heat and mouth-watering flavors. She taught me to experiment with each recipe while never hesitating to try something new. Salsero is a culmination of that philosophy. As you enjoy Salsero Hot Sauce, know that it was made from countless hours of experimentation and a whole lotta' love ¡Salud!

Booth #328

Lucas Valencia

575-942-9341

salserohotsauce@gmail.com

www.salserohotsauce.com



@salsero_hotsauce

2022 Scovie Awards Winners Report



SCOVIE GRAND PRIZE WINNERS receive a Disc-It Portable Outdoor Cooker. Check out the amazing Disc-It and taste some great food at Booths #109, 111, 113



GRAND PRIZE WINNER

TASTING
Spicy Nut Roll
Sweet Santa Fe



Total Entries 1007

Total Companies 167

Total Winning Companies 120

Number of States represented 34

Number of countries represented 12

Including England, Hungary, Germany, Canada, and Australia.

GRAND PRIZE WINNER

MARKETING & ADVERTISING
Product Packaging
Bravado Spice Super Hot Hot Sauce Set
Bravado Spice
Booth #401
In the 2022 Fiery Foods show



BARBECUE COOK-IT-UP
Dry Rub/Seasoning-All Purpose

1ST PLACE
Classic Texas Rub
Daddy Sam's All-Natural Sawces
Kyle Oglesby
PO Box 19673
Minneapolis, MN 55419
(512) 827-1958
kyle@daddysams.com
www.daddysams.com

2ND PLACE
Best Burger
Datilgator Seasonings
Zachary Glenn
1249 Hidden Oaks Place
Fruit Cove, FL 32259
(301) 996-5315
zack@datilgator.com
www.datilgator.com

3RD PLACE
Original Spicy Cayenne-Based Seasoning
POKS Foods LLC
Abena Foli
2004 Successful Dr
St Paul, TX 75098
(469) 468-5783
poksspices@gmail.com
www.poksspices.com

BARBECUE COOK-IT-UP
Dry Rub/Seasoning-Cajun

1ST PLACE
Cajun
Datilgator Seasonings
Zachary Glenn
1249 Hidden Oaks Place
Fruit Cove, FL 32259
(301) 996-5315
zack@datilgator.com
www.datilgator.com

2ND PLACE
Bayou DIRT
Todd's DIRT Seasonings
Todd Courtney
102 Idlewilde Road
Severna Park, MD 21146
(410) 919-3873
toddsdirt@hotmail.com
www.toddsdirt.com

3RD PLACE
Casa M Spice Co® Chain Reaction®
Casa M Spice Co®
Manny Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
info@casamspice.com
https://casamspice.com/

BARBECUE COOK-IT-UP
Dry Rub/Seasoning-Low Sodium

1ST PLACE
Casa M Spice Co® Uncontrolled Pecking Order®
Casa M Spice Co®
Manny Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
info@casamspice.com
https://casamspice.com/

2ND PLACE
El Borikua
Spicy Caballero Seasonings LLC
Edgardo Rodriguez
635 Stevenson Dr.
Fate, TX 75087
(903) 408-0251
spicycaballeroseasonings@gmail.com
www.spicycaballeroseasonings.com

3RD PLACE
Casa M Spice Co® Chain Reaction®
Casa M Spice Co®
Manny Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
info@casamspice.com
https://casamspice.com/

BARBECUE COOK-IT-UP
Dry Rub/Seasoning-Southwest

1ST PLACE
Salty Sailor DIRT
Todd's DIRT Seasonings
Todd Courtney
102 Idlewilde Road
Severna Park, MD 21146
(410) 919-3873
toddsdirt@hotmail.com
toddsdirt.com

2ND PLACE
Casa M Spice Co® Chain Reaction®
Casa M Spice Co®
Manny Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
info@casamspice.com
https://casamspice.com/

3RD PLACE
Big Ed's Magic Dust Original
Spicy Caballero Seasonings LLC
Edgardo Rodriguez
635 Stevenson Dr
Fate, TX 75087
(903) 408-0251
spicycaballeroseasonings@gmail.com
www.spicycaballeroseasonings.com

BARBECUE COOK-IT-UP
Marinade

1ST PLACE
Down and DIRT Marinade
Todd's DIRT Seasonings
Todd Courtney
102 Idlewilde Road
Severna Park, MD 21146
(410) 919-3873
toddsdirt@hotmail.com
www.toddsdirt.com

2ND PLACE
Elijah's Xtreme Bourbon Blueberry Chipotle
Elijah's Xtreme Gourmet Sauces
Bret Morey
2719 Independence Way
Gastonia, NC 28056
(704) 839-6195
bm3xtreme@gmail.com
www.ElijahsXtreme.com

3RD PLACE
Gorji Gourmet Dipping Oil and Marinade
Gorji Gourmet Foods
Mansour Gorji
7531 Village Trail Dr
Dallas, Texas 75254
(214) 924-5770
mgorji@gorjigourmet.com
www.gorjigourmet.com

BARBECUE COOK-IT-UP
Unique

1ST PLACE
Sweet & Spicy Rub
Datilgator Seasonings
Zachary Glenn
1249 Hidden Oaks Place
Fruit Cove, FL 32259
(301) 996-5315
zack@datilgator.com
www.datilgator.com

2022 Scovie Award Winners

2ND PLACE

El Borikua

Spicy Caballero Seasonings LLC
Edgardo Rodriguez
635 Stevenson Dr.
Fate, TX 75087
(903) 408-0251
spicycaballeroseasonings@gmail.com
www.spicycaballeroseasonings.com

3RD PLACE

Texas Twist

Daddy Sam's All-Natural Sawces
Kyle Oglesby
PO Box 19673
Minneapolis, MN 55419
(512) 827-1958
kyle@daddysams.com
www.daddysams.com

BARBECUE SAUCE

All Natural-Hot

1ST PLACE

Pigchaser Magma

Pigchaser, Inc.
Ron C. Slawek
PO Box 148
Grayslake, IL 60030
(847) 223-0493
ineedsauce@pigchaser.com
www.pigchaser.com

2ND PLACE

Chile Slinger Habanero

Chile Slinger
Mark Chambers
2619 N Keith Ct
Wichita, KS 67205
(785) 817-7122
chileslinger@gmail.com
www.chileslinger.com/

3RD PLACE

Jalapeño Business

B.T. Leigh's Sauces and Rubs
Brian Leigh
161 Old Lovers Lane
Bowling Green, KY 42103
(270) 883-2207
info@btleighs.com
https://btleighs.com

BARBECUE SAUCE

All Natural-Mild/Medium

1ST PLACE

The Clevelander

B.T. Leigh's Sauces and Rubs
Brian Leigh
161 Old Lovers Lane
Bowling Green, KY 42103
(270) 883-2207
info@btleighs.com
https://btleighs.com

2ND PLACE

Fessler's BBQ Sauce

Fessler's Sauces
Julie Fessler
8930 N Christine Dr
Brighton, MI 48114
(810) 844-1467
info@fesslersauces.com
www.Fesslersauces.com

3RD PLACE

Black Garlic BBQ Sauce

Angry Goat Pepper Co
Jason Parker
PO Box 994
135 Industrial Drive
Bradford, VT 05033
(802) 249-4725
angrygoatpepperco@gmail.com
www.angrygoatpepperco.com

BARBECUE SAUCE

American Style-Hot

1ST PLACE

Smoky Jon's Fiery Gourmet Supreme BBQ Sauce

Smoky Jon's #1 BBQ
Jonathan Olson
501 Muir Drive
Madison, WI 53704
(608) 244-5621
smokyjon@charter.net
www.smokyjons.com

2ND PLACE

Uncle Stevie's Scorching Sasquatch Sauce

Uncle Stevie's
Steve Vaughan
19700 Totten Rd.
Dundee, MI 48131
(419) 450-4671
Steve@UncleStevies.com
http://UncleStevies.com



The reaper on this one is a creeper. You will get the flavor first, then comes the creeping heat. Not meant to be the hottest thing on the planet. The more feet, the more heat.

3RD PLACE

Wood BBQ Sweet & Sassy (Hellfire)

Wood BBQ
Cody Wood
6852 Taylor Rd
Sauk City, WI 53583
(608) 370-7366
cody@woodbbqcatering.com
www.Woodbbqcatering.com

BARBECUE SAUCE

American Style-Mild/ Medium

1ST PLACE

Hickory Smoked Barbecue

Bequette's QueZing LLC
Dave Bequette
4515 E 39 Street
Tulsa, OK 74135
(918) 998-1910
dbequette@twistedchile.com
www.twistedchile.com

2ND PLACE

Sweet Sticky Icky

Bow Valley BBQ Inc.
Chris Dean
101-50 Lincoln Park
Canmore, Alberta T1W 3E9
(403-) 679-9343
chrisdean@bowvalleybbq.com
http://www.bowvalleybbq.com

3RD PLACE

Country Style Original BBQ Sauce

Elk Creek Bar-B-Q-Co.
Cam Day
19739 E 1127 RD
Elk City, OK 73644
(580) 339-6265
elkcreekbq@gmail.com

BARBECUE SAUCE

Diet Friendly

1ST PLACE

Smoky Jon's Fiery Gourmet Supreme BBQ Sauce

Smoky Jon's #1 BBQ
Jonathan Olson
501 Muir Drive
Madison, WI 53704
(608) 244-5621
smokyjon@charter.net
www.smokyjons.com

2ND PLACE

Low Calorie

TD's Brew & BBQ Tearl Dunlap

1405 E Gum
Lovington, NM 88260
(575) 631-0123
teardunlap@tdsbrewandbbq.com
www.tdsbrewandbbq.com

3RD PLACE

Uncle Stevie's Skinny-N- Spicy Sasquatch Sauce

Uncle Stevie's
Steve Vaughan
19700 Totten Rd.
Dundee, MI 48131
(419) 450-4671
Steve@UncleStevies.com
http://UncleStevies.com



Love your jalapeños but are looking to cut back on your sugars? This butt kickin' sauce will rock your socks all the way to the stage and back. Doubtful to spice up your love life, but who knows...that is up for you to judge. "The more feet, the more heat." This one is rated at 2 feet.

BARBECUE SAUCE

Fruit Based-Mild/Medium

1ST PLACE

Traverse Bay Farms Apple Barbecue Sauce

Traverse Bay Farms
Andy LaPointe
7053 S M 88 Hwy
Bellaire, MI 49615
(231) 533-8788
lapointeandy@yahoo.com
www.traversebayfarms.com

2ND PLACE

Uncle Stevie's Sweet-N- Sassy Sasquatch Sauce

Uncle Stevie's
Steve Vaughan
19700 Totten Rd.
Dundee, MI 48131
(419) 450-4671
Steve@UncleStevies.com
http://UncleStevies.com



Our most awarded sauce. Wow what a flavor!! Your mouth is hit with twists of Pineapple & Mango then a helping of Habanero thrown in for fun. Like the slogan says, "Like a woman scorned, sweet then she'll kick your ass". "The more feet, the more heat" This is rated at 4 feet.

3RD PLACE

Cherry Chipotle

TD's Brew & BBQ Tearl Dunlap

1405 E Gum
Lovington, NM 88260
(575) 631-0123
teardunlap@tdsbrewandbbq.com
www.tdsbrewandbbq.com

BARBECUE SAUCE

Mustard-Hot

1ST PLACE

Mikey V's Burnt Ends Reaper Gold

Mikey V's Foods
Mikey V
112 W 8th Street
Georgetown, TX 78626
(909) 841-4005
mikeyvsfoods@yahoo.com
www.mikeyvsfoods.com

2ND PLACE

Chile Slinger Fatalii Mustard

Chile Slinger
Mark Chambers
2619 N Keith Ct
Wichita, KS 67205
(785) 817-7122
chileslinger@gmail.com
www.chileslinger.com/

3RD PLACE

Grandpa Spencer's Hot & Spicy Mustard

Grandpa Spencer's Gourmet Mustards

Charlie Adams
3026 Paddlewheel Ct.
St. Charles, MO 63303
(636) 922-1004
charlie@mustardking.me
www.mustardking.me

BARBECUE SAUCE

Mustard-Mild/Medium

1ST PLACE

Rhed's Spicy Carolina Mustard BBQ Sauce

Rheds LLC
Deja Hart
166 Stone Gate Drive North
Kingstown, RI 02852
(401) 487-3820
rhedsri@gmail.com
http://rhedshotsauce.com

1ST PLACE

Uncle Stevie's Sapsucker Sasquatch Sauce

Uncle Stevie's
Steve Vaughan
19700 Totten Rd.
Dundee, MI 48131
(419) 450-4671
Steve@UncleStevies.com
http://UncleStevies.com



This is a fabulous Multi Award winning Spicy Honey Mustard that comes in with one foot. The more feet, the more heat.

2ND PLACE

Southern Mustard

TD's Brew & BBQ
Tearl Dunlap
1405 E Gum
Lovington, NM 88260
(575) 631-0123
teardunlap@tdsbrewandbbq.com
www.tdsbrewandbbq.com

3RD PLACE

Bootsie's PineappleXpress

Mustard BBQ Sauce

Bootsie's Delta Funk BBQ
Pete Grumbles
253 Amelia Cv
Collierville, TN 38017
(662) 626-4227
sales@bootsiesbbq.com
https://www.bootsiesbbq.com/



Classic Carolina Gold meets the Aloha state! Punched up with some swingin' Pineapple beats, this Bootsie's remix will have your taste buds swaying like Elvis on the Big Island. Enjoy drizzled over pork, chicken, and sausage. Mahalo Y'all!

BARBECUE SAUCE

Specialty Chile

1ST PLACE

Wood BBQ Sweet & Sassy (Hellfire)

Wood BBQ
Cody Wood
6852 Taylor Rd
Sauk City, WI 53583
(608) 370-7366
cody@woodbbqcatering.com
www.Woodbbqcatering.com

2ND PLACE

Wood BBQ Sweet & Sassy (Chipotle)

Wood BBQ
Cody Wood
6852 Taylor Rd
Sauk City, WI 53583
(608) 370-7366
cody@woodbbqcatering.com
www.Woodbbqcatering.com

3RD PLACE

505 Southwestern Pineapple Mango Jalapeño Salsa And Sauce

505 Southwestern
Kenny Leavitt
6455 S Yosemite St
Greenwood Village, CO 80111
(860) 803-5179
kenny.leavitt@505southwestern.com
www.505southwestern.com

BARBECUE SAUCE

Unique

1ST PLACE

Country Style Original BBQ Sauce

Elk Creek Bar-B-Q-Co.
Cam Day
19739 E 1127 Rd
Elk City, OK 73644
(580) 339-6265
elkcreekbq@gmail.com

2022 Scovie Award Winners

2ND PLACE

Salmon & Seafood Glaze
Daddy Sam's All-Natural Sawces
Kyle Oglesby
PO Box 19673
Minneapolis, MN 55419
(512) 827-1958
kyle@daddysams.com
www.daddysams.com

3RD PLACE

Ginger Jalapeño Bar-B-Que Sauce
Daddy Sam's All-Natural Sawces
Kyle Oglesby
PO Box 19673
Minneapolis, MN 55419
(512) 827-1958
kyle@daddysams.com
www.daddysams.com

BARBECUE SAUCE

Vinegar-Hot

1ST PLACE

Smoky Jon's Fiery Gourmet Supreme BBQ Sauce

Smoky Jon's #1 BBQ
Jonathan Olson
501 Muir Drive
Madison, WI 53704
(608) 244-5621
smokyjon@charter.net
www.smokyjons.com

2ND PLACE

Baby Out Sauce

Baby Out Sauce
Bo Bodenstine
91 Wolf Creek Dr
Wendell, NC 27591
(919) 810-5305
babyout21@gmail.com
www.babyoutsauce.com



A sauce for pregnant women and their grilling husbands or anyone that loves to eat food! Great glaze on chicken and ribs, delicious with chopped pork, chicken or turkey! Used as a dipping sauce, wing sauce, and even Bloody Mary Mix to kick it up. A spicy kick followed with honey, maple syrup, and molasses.

3RD PLACE

Manganero

Rob's Smokin Rub & Frog Sauce
Rob Ryan
1627 Bolton Lane
Manteca, CA 95336
(209) 479-6425
rob@robssmokinrub.com
www.Rpbsssmokinrub.com

BARBECUE SAUCE

Vinegar-Mild/Medium

1ST PLACE

Stockyards BBQ Sauce
Elk Creek Bar-B-Q-Co.
Cam Day
19739 E 1127 Rd
Elk City, OK 73644
(580) 339-6265
elkcreekbq@gmail.com

2ND PLACE

Outer Banks BBQ Sauce

Seaside Grown
Ross Taylor
P.O. Box 1036
St. Helena Island, SC 29920
(912) 3125644
will@seasidegrown.com
www.seasidegrown.com/

3RD PLACE

Frog Sauce

Rob's Smokin Rub & Frog Sauce
Rob Ryan
1627 Bolton Lane
Manteca, CA 95336
(209) 479-6425
rob@robssmokinrub.com
www.Rpbsssmokinrub.com

BARBECUE SAUCE

World Beat

1ST PLACE

Total Jerk
Bow Valley BBQ Inc.
Chris Dean
101-50 Lincoln Park
Canmore, Alberta T1W 3E9
(403) 679-9343
chrisdean@bowvalleybbq.com
http://www.bowvalleybbq.com

2ND PLACE

Shady Business BBQ Sauce

European Flavour Factory
Vivien Kantor-Gonda
9310 Windsor Street
Chilliwack, BC V2P 6C4
(778) 999-4902
info@flavourfactory.ca
www.flavourfactory.ca

3RD PLACE

Atomic Pineapple

TD's Brew & BBQ
Tearl Dunlap
1405 E Gum
Lovington, NM 88260
(575) 631-0123
teardunlap@tdsbrewandbbq.com
www.tdsbrewandbbq.com

BEVERAGES-HOT & SPICY

Alcoholic

1ST PLACE

Tom's Hot Bowl-Cocktail
TOM'S HOT STUFF
Thomas Hlatky
Taubengasse 4
Klagenfurt am Wörthersee,
Kärnten 9020
(+43) 6602200991
office@tomshotstuff.at
www.tomshotstuff.at



TOM'S HOT BOWL is a tequila based cocktail mixed with lemongrass syrup, rhubarb, pear and lemon juice – seasoned with a little bit of tonka bean and TOM'S HOTSAUCE – Original, the multi-awarded hot sauce that already won the 1st Place at the Scovie Awards 2021 in the hot sauce category "World Beat-Hot"! Very fruity, a little sweet and pleasantly hot!

2ND PLACE

Demitri's Chipotle-Habanero Bloody Mary Seasoning

Demitri's Gourmet Mixes
Demitri Pallis
8230 5th Ave S
Seattle, WA 98108
(206) 764-6006
kelly@demitris.com
www.thebestbloodymary.com

3RD PLACE

Spicy Blend Bloody Mary Mix

Seaside Grown
Ross Taylor
P.O. Box 1036
St. Helena Island, SC 29920
(912) 3125644
will@seasidegrown.com
www.seasidegrown.com/

BEVERAGES-HOT & SPICY

Non-Alcoholic

1ST PLACE

Bravado Spice Pineapple & Jalapeño Margarita Mix
Bravado Spice Co.
Vince Blasco
8801 Jameel Rd
Houston, TX 77040
(312) 339-1971
vince@bravadospice.com
www.bravadospice.com

2ND PLACE

Demitri's Extra Horseradish Bloody Mary Seasoning

Demitri's Gourmet Mixes
Demitri Pallis
8230 5th Ave S
Seattle, WA 98108
(206) 764-6006
kelly@demitris.com
www.thebestbloodymary.com

3RD PLACE

Demitri's Chipotle-Habanero Bloody Mary Seasoning

Demitri's Gourmet Mixes
Demitri Pallis
8230 5th Ave S
Seattle, WA 98108
(206) 764-6006
kelly@demitris.com www.thebestbloodymary.com

BEVERAGES-NOT HOT & SPICY

Non-Alcoholic

1ST PLACE

Mexican Sipping Chocolate
Sweet Santa Fe, LLC
Cindy Smiles
8380 Cerrillos Rd, Suite 414
Santa Fe, NM 87507
(505) 428-0012
sweetsantafeschocolate@gmail.com
www.sweetsantafe.com

2ND PLACE

Bravado Spice Lime & Yuzu Margarita Mix

Bravado Spice Co.
Vince Blasco
8801 Jameel Rd
Houston, TX 77040
(312) 339-1971
vince@bravadospice.com
www.bravadospice.com

3RD PLACE

Parkway Craft Caesar

Bow Valley BBQ Inc
Chris Dean
101-50 Lincoln Park
Canmore, Alberta T1W 3E9
(403) 679-9343
chrisdean@bowvalleybbq.com
www.bowvalleybbq.com

CONDIMENTS-HOT & SPICY

Chile Oil

1ST PLACE

Crispy Chilies, Crunchy Bits-Spicy
Fish & Dragon Foods
Matthew Lennick
20709 NE 224th St
Battle Ground, WA 98604
(360) 989-4557
fishanddragonfoods@gmail.com
www.fishanddragonfoods.com

2ND PLACE

oo'mämë Moroccan Chile Crisp

Fifth Taste Foods, LLC
Mark Engel
7436 Wellington Way
St. Louis, MO 63105
(314) 435-9067
mark@oomame.net
www.oomame.net

3RD PLACE

oo'mämë Indian Chile Crisp

Fifth Taste Foods, LLC
Mark Engel
7436 Wellington Way
St. Louis, MO 63105
(314) 435-9067
mark@oomame.net www.oomame.net

CONDIMENTS-HOT & SPICY

Ketchup

1ST PLACE

Chilli Alchemist
Grim Reaper
Russell Williams
40 The Broadway
Northbourne, Dorset BH10 7EZ
russell@grimreaperfoods.com
www.grimreaperfoods.com

2ND PLACE

Black Garlic Hotsauce.hu

Zoltan Ambrus
Imre utca 12.
Hodmezovasarhely, Csongrad-Csanad 6800
(36) 209759119
info@hotsauce.hu
https://hotsauce.hu/wp/

3RD PLACE

Men Pa'w Gourmet Hot Ketchup

Men Pa'w Gourmet Hot Sauce
Carline Phanor
9126 SW 203rd Terr
Cutler Bay, FL
(786) 200-8958
menpawhotsauce@gmail.com
https://menpawhotsauce.com/

CONDIMENTS-HOT & SPICY

Meat Sauce

1ST PLACE

Bourbon Street Glaze
Bequette's QueZing LLC
Dave Bequette
4515 E 39 Street
Tulsa, OK 74135
(918) 998-1910
dbequette@twistedchile.com
www.twistedchile.com

2ND PLACE

Dorset Chilli-Smoky

Grim Reaper
Russell Williams
40 The Broadway
Northbourne, Dorset BH10 7EZ
russell@grimreaperfoods.com
www.grimreaperfoods.com

3RD PLACE

Blackberry Habanero

Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave. Ste. 403
Portland, OR 97224
(503.) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads.com

CONDIMENTS-HOT & SPICY

Mustard

1ST PLACE

Smoked Maple Habanero Mustard

Angry Goat Pepper Co
Jason Parker
PO Box 994 135 Industrial Drive
Bradford, VT 05033
(802) 249-4725
angrygoatpepperco@gmail.com
www.angrygoatpepperco.com

2ND PLACE

Chile Slinger Fatalii Mustard

Chile Slinger
Mark Chambers
2619 N Keith Ct.
Wichita, KS 67205
(785) 817-7122
chileslinger@gmail.com
www.chileslinger.com/

3RD PLACE

Grandpa Spencer's Hot & Spicy Mustard

Grandpa Spencer's Gourmet Mustards
Charlie Adams
3026 Paddlewheel Ct.
St. Charles, MO 63303
(636) 922-1004
charlie@mustardking.me
www.mustardking.me

CONDIMENTS-HOT & SPICY

Pickled Product

1ST PLACE

Mikey V's Spicy Reaper Pickles

Mikey V's Foods
Mikey V
112 W 8th Street
Georgetown, TX 78626
(909) 841-4005
mikeyvsfoods@yahoo.com
www.mikeyvsfoods.com

2ND PLACE

Sun-Dried Tomatoes with Freeze-Dried Jalapeño

Zach's Pesto & Chilli
Lukas Zach
Svepomoci 1184
Prague, Prague 15600
(+420) 604216087
zach@pestoandchilli.cz
www.pestoandchilli.cz

3RD PLACE

The Outlaw Wild West Pickles

Teri Leahigh
633 Roberts Ct SE
Los Lunas, NM 87031
(505) 459-7896
terisweetgarden@hotmail.com
www.wildwestpickles.com

CONDIMENTS-HOT & SPICY

Prepared Dip

1ST PLACE

Blackened Spiced Cajun Dip

Bequette's QueZing LLC
Dave Bequette
4515 E 39 Street
Tulsa, OK 74135
(918) 998-1910
dbequette@twistedchile.com
www.twistedchile.com

2ND PLACE

HEAT Bitchin' Sauce

Bitchin' Sauce
Starr Edwards
6211 Yarrow Dr Suite C
Carlsbad, CA 92011
(858) 776-7176
brad@bitchinsauce.com
https://bitchinsauce.com/

2022 Scovie Award Winners

3RD PLACE

Queso Cheese Dip
Caribbean Heat
Joe Singh
1915 Ulysses St NE
Minneapolis, MN 55418
(612) 558-9807
singhsheat@gmail.com

CONDIMENTS-HOT & SPICY

Relish

1ST PLACE

Hot and Sweet Pepper Relish

Lone Star Pepper Company
Monique Mistler
9120 Belaire Dr.
North Richland Hills, TX 76182
(972) 824-9581
moniquemistler@hotmail.com
www.lonestarpepperco.com

2ND PLACE

Jumpin' Jack's Hot Pepper Butter

Deep Fork Foods
Cyndi Stewart
3099 Herrick Road
Beggs, OK 74421
(918) 261-7569
cstewart@deepforkfoods.com
www.deepforkfoods.com

3RD PLACE

Black Garlic Roast Habanero Relish

Mr Vikkis Ltd.
Adam Marks
Mr Vikkis Ltd
Myers Lane Business Park
Penrith, Cumbria CA11 9DP
(44) 1768210102
info@mrvikkis.co.uk
http://www.mrvikkis.co.uk

CONDIMENTS-HOT & SPICY

Table Seasoning

1ST PLACE

Behrnes' Chipotle Pepper Salt

Behrnes' Pepper Salts
Jan Olavarri
5313 East Side Ave
Dallas, TX 75214
(214) 724-0581
jan.olavarri@gmail.com
https://behrnes.com/

2ND PLACE

BBs Sweet Hell Season All

BBs Season All
Billy Brown
127 Stone Street
Forney, TX 75126
(430) 207-4012
browbly2004@yahoo.com
www.bbsseasonall.etsy.com

3RD PLACE

Behrnes' Cayenne Pepper Salt

Behrnes' Pepper Salts
Jan Olavarri
5313 East Side Ave
Dallas, TX 75214
(214) 724-0581
jan.olavarri@gmail.com
https://behrnes.com/

3RD PLACE

Spicy Carne Sutra

TD's Brew & BBQ
Tearl Dunlap
1405 E Gum
Lovington, NM 88260
(575) 631-0123
tearlunlap@tdsbrewandbbq.com
www.tdsbrewandbbq.com

CONDIMENTS-HOT & SPICY

Unique

1ST PLACE

Habanero Chilli Jam

Mr Vikkis Ltd.
Adam Marks
Myers Lane Business Park
Penrith, Cumbria CA11 9DP
(44) 1768210102
info@mrvikkis.co.uk
www.mrvikkis.co.uk

2ND PLACE

HEAT Bitchin' Sauce

Bitchin' Sauce
Starr Edwards
6211 Yarrow Dr Suite C
Carlsbad, CA 92011
(858) 776-7176
brad@bitchinsauce.com
https://bitchinsauce.com

3RD PLACE

Crispy Chilies, Crunchy Bits-Spicy

Fish & Dragon Foods
Matthew Lennick
20709 NE 224th St
Battle Ground, WA 98604
(360) 989-4557
fishanddragonfoods@gmail.com
www.fishanddragonfoods.com

CONDIMENTS-HOT & SPICY

Meat Sauce

1ST PLACE

Crazy Chick-Honey Mustard BBQ

Drunk Chicks Craft Sauces
Rudy Javar
130 Siena Gardens Circle
Gotha, FL 34734
(407) 666-7677
drunkchickscraftsauces@gmail.com
www.drunkchickscraftsauces.com



At Drunk Chicks Craft Sauces we have Saucy Chicks with personalities and unique flavors that are carefully crafted with premium ingredients. Our Crazy Chick is confusingly good that you will only understand after she makes you share your snacks, lunches, and dinners. She is sweet, smoky, and slightly tangy.

2ND PLACE

Danielle's A-Too Savory Sauce

Danielle's Sauces
Marc Caplan
3020 Remington Drive
West Linn, OR 97068
(503) 799-3274
marc@danielllessauces.com
www.DaniellesSauces.com

3RD PLACE

Main Chick-Mojo Aioli

Drunk Chicks Craft Sauces
Rudy Javar
130 Siena Gardens Circle
Gotha, FL 34734
(407) 666-7677
drunkchickscraftsauces@gmail.com
www.drunkchickscraftsauces.com

CONDIMENTS-HOT & SPICY

Mustard

1ST PLACE

Fessler's Original Mustard Sauce

Fessler's Sauces
Julie Fessler
8930 N Christine Dr
Brighton, MI 48114
(810) 844-1467
info@fesslersauces.com
www.Fesslersauces.com



Multiple year Scovie award winner! This sweet and tangy sauce goes great on everything! All natural and gluten free too.

2ND PLACE

The Clevelander

B.T. Leigh's Sauces and Rubs
Brian Leigh
161 Old Lovers Lane
Bowling Green, KY 42103
(270) 883-2207
info@btleighs.com
https://btleighs.com

2ND PLACE

The Gold Standard Mustard Sauce and Dip

University of Que L.L.C.
Kevin Jacques
5321 County Road 63
Killen, AL 35645
(256) 366-0789
uofque@gmail.com
www.uofque.com

3RD PLACE

Jumpin' Jack's Sweet Hot Mustard Sauce

Deep Fork Foods
Cyndi Stewart
3099 Herrick Road
Beggs, OK 74421
(918) 261-7569
cstewart@deepforkfoods.com
www.deepforkfoods.com

CONDIMENTS-NOT HOT & SPICY

Pickled Product

1ST PLACE

Texas Texas Picklelicious Salsa

Texas Texas
Brian Sanderson
5035 Burnet Rd # 200
Austin, TX 78756
(512) 791-5934
brian@sandersonfoods.com
www.texastexasalsa.com

2ND PLACE

Jumpin' Jack's Candied Jalapeños

Deep Fork Foods
Cyndi Stewart
3099 Herrick Road
Beggs, OK 74421
(918) 261-7569
cstewart@deepforkfoods.com
www.deepforkfoods.com

3RD PLACE

Boot Hill

Wild West Pickles
Teri Leahigh
633 Roberts Ct SE
Los Lunas, NM 87031
(505) 459-7896
terissweetgarden@hotmail.com
www.wildwestpickles.com

CONDIMENTS-NOT HOT & SPICY

Salad Dressing

1ST PLACE

Traverse Bay Farms Strawberry Poppyseed Dressing

Traverse Bay Farms
Andy LaPointe
7053 S M 88 Hwy
Bellaire, MI 49615
(231) 533-8788
lapointeandy@yahoo.com
www.traversebayfarms.com

2ND PLACE

Traverse Bay Farms Cherry Poppyseed Dressing

Traverse Bay Farms
Andy LaPointe
7053 S M 88 Hwy
Bellaire, MI 49615
(231) 533-8788
lapointeandy@yahoo.com
www.traversebayfarms.com

3RD PLACE

Gorji Gourmet Pomegranate Vinaigrette

Gorji Gourmet Foods
Mansour Gorji
7531 Village Trail Dr
Dallas, TX 75254
(214) 924-5770
mgorji@gorjigourmet.com
www.gorjigourmet.com

CONDIMENTS-NOT HOT & SPICY

Sweet Sauce

1ST PLACE

Oishi-Sosu Teriyaki

Pigchaser, Inc.
Ron C. Slawek
PO Box 148
Grayslake, IL 60030
(847) 223-0493
ineedsauce@pigchaser.com
www.pigchaser.com

2ND PLACE

Danielle's Sweet Chili Sauce

Danielle's Sauces
Marc Caplan
3020 Remington Drive
West Linn, OR 97068
(503) 799-3274
marc@danielllessauces.com
www.DaniellesSauces.com

3RD PLACE

Cherry Bomb

Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave. Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads.com

CONDIMENTS-NOT HOT & SPICY

Table Seasoning

1ST PLACE

BBs Zesty Lemon Pepper

BBs Season All
Billy Brown
127 Stone Street
Forney, TX 75126
(430) 207-4012
browbly2004@yahoo.com
www.bbsseasonall.etsy.com

2ND PLACE

Big Ed's Magic Dust Original

Spicy Caballero Seasonings LLC
Edgardo Rodriguez
635 Stevenson Dr.
Fate, TX 75087
(903) 408-0251
spicycaballeroseasonings@gmail.com
www.spicycaballeroseasonings.com

3RD PLACE

Casa M Spice Co® Controlled Chain Reaction®

Casa M Spice Co®
Manny Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
info@casamspice.com
https://casamspice.com/

CONDIMENTS-NOT HOT & SPICY

Unique

1ST PLACE

Cinzia's Knotty Sauce

Cindy's Pizza STW
Cindy Cooper
3099 Herrick Road
Beggs, OK 74421
(405) 830-8123
cindypizzastw@gmail.com
www.cindypizzastw.com



Cinzia's Knotty sauce is my pizza sauce that came about in 2007. We serve it with our knots as well, hence the name knotty. This sauce doesn't contain onion for those who are sensitive to them. Try Cinzia's Knotty sauce for dipping sauce as well.

2ND PLACE

Crispy Chilies, Crunchy Bits-Mild

Fish & Dragon Foods
Matthew Lennick
20709 NE 224th St
Battle Ground, WA 98604
(360) 989-4557
fishanddragonfoods@gmail.com
www.fishanddragonfoods.com

3RD PLACE

Barrel Aged Bourbon

TD's Brew & BBQ
Tearl Dunlap
1405 E Gum
Lovington, NM 88260
(575) 631-0123
tearlunlap@tdsbrewandbbq.com
www.tdsbrewandbbq.com

HOT SAUCE

All Natural-XXX Hot

1ST PLACE

Superhot Naga

Crazy Bastard Sauce
Jonathan O'Reilly
Weserstr 168
Berlin, 12045
(+49) 17634569907
mail@crazybsauce.com
www.crazybsauce.com

2ND PLACE

Crazy Boss

Boss BrothersSdn Bhd
Wai Tat Fong
No. 12A, Jalan Perindustrian PP3
Taman Perindustrian Putra Permai
43300 Seri Kembangan, Selangor
(60) 126303433
bossbrothers8055@gmail.com
http://www.mybossbrothers.com/

2022 Scovie Award Winners

2ND PLACE

All In
Rising Smoke Sauceworks
Michael Palmatier
201 Virginia Lee Lane
Efland, NC 27243
(919) 590-0472
sales@risingsmokesauce.com
https://risingsmokesauce.com

3RD PLACE

Crum's Ghost Pumpkin
Crum's
Chris Crum
4025 Pine Brook Rd.
Alexandria, VA 22310
(703) 489-9859
cromwpp@gmail.com
www.Crumssauce.com

HOT SAUCE

All Natural-Hot

1ST PLACE
Hellfire Devil's Blend
Roasted Reaper
Hellfire Hot Sauce Inc.
Diane Papandrea
N1591 County Road H
Lake Geneva, WI 53147
(847) 471-2100
sales@hellfirehotsauce.com
www.hellfirehotsauce.com

2ND PLACE

Six Six Citrus
Decimation Hot Sauce
Jared Brodeur
PO BOX 162
Leicester, MA 01524
(615) 887-3955
decimationhotsauce@gmail.com
www.decimationhotsauce.com

2ND PLACE

Habanero #Hustle
Off The Deck Hot Sauce
Rachel Utech
1501 30th Ave S Unit H
Fargo, ND 58103
(701) 261-0914
Rachel@peanutbuttr.com
www.offthedeckhotsauce.com/



Off The Deck Hot Sauce's flagship the "Habanero #HUSTLE" is where habanero peppers come to work AND play. Deliciously delicate flavors lead the way with fruity and floral notes. Then comes a solid kick of heat that keeps you coming back for more. Proudly grown in the Red River Valley.

3RD PLACE

Hellfire Hot Sauce
Zombie Snot
Hellfire Hot Sauce Inc.
Diane Papandrea
N1591 County Road H
Lake Geneva, WI 53147
(847) 471-2100
sales@hellfirehotsauce.com
www.hellfirehotsauce.com



Zombie Snot is our answer to a chilehead salsa verde green sauce. This insanely fresh and tasty sauce is amped up using the Carolina Reaper and rounded out with green habanero peppers, roasted garlic, Granny Smith Apples, Tomatillos, Cilantro, Scallions and Lime Juice. Considered one of our milder sauces this still packs a punch! Not just another green salsa verde sauce.

HOT SAUCE

All Natural-Mild/Medium

1ST PLACE
EI Perro Afortunado
Lucky Dog Hot Sauce
Scott Zalkind
448 Grove Way
Hayward, CA 94541
(510) 861-9625
scott@luckydoghotsauce.com
www.luckydoghotsauce.com

2ND PLACE

Raspberry Habanero
Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave. Ste 403
Portland, OR 97224
(503.) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads.com

3RD PLACE

Volcano Johnny's Gringo Lingo
Volcano Johnny's, A Division of
Bodega Boy's LLC
Gary Higginbotham
3323 W Taylor Ave
Visalia, CA 93291
(559) 623-5828
higgdad@yahoo.com
www.bodega-boys.com

HOT SAUCE

Fruit-Hot

1ST PLACE
Hellfire Hot Sauce
Sauceress
Hellfire Hot Sauce Inc.
Diane Papandrea
N1591 County Road H
Lake Geneva, WI 53147
(847) 471-2100
sales@hellfirehotsauce.com
www.hellfirehotsauce.com



The Sauceress's Private Reserve hot sauce. An Amazing fruit based Hot Sauce. This sauce combines the sweetness of pineapples, pears, papayas, cinnamon and honey with the heat of the Fatalli, Scotch Bonnet and the scorching 7-Pot Primo Peppers. The ultimate sweet heat sauce! This sauce is amazing on everything from pizza to ice cream!

2ND PLACE

Beery Curry
Chile Lengua de Fuego
Carlos Castillo
2227 NW 79th Ave T 888
Miami, FL 33198
(703) 401-9449
ccastillo@grupoforca.com
www.lenguadefuego.com

3RD PLACE

Captain Ron's Mango Fire
Scotch Bonnet Pepper
Sauce
Porky's Gourmet Foods
Ron Boyle
644 Blythe Ave
Gallatin, TN 37066
(615) 230-7000
ron@porkysgourmet.com
www.CaptainRonsTreasure.com and
www.WiskeySauce.com

3RD PLACE

Cherry Bomb
The Karma Sauce Company
Alexander Kleinman
Gary Higginbotham
9 Hardwood Hill Road
Pitts Ford, NY 14534
(646) 942-8714
alex.kleinman@karmasauce.com
www.karmasauce.com

HOT SAUCE

Fruit-Mild/Medium

1ST PLACE
Captain Ron's Pineapple
Fire Scotch Bonnet
Pepper Sauce
Porky's Gourmet Foods
Ron Boyle
644 Blythe Ave
Gallatin, TN 37066
(615) 230-7000
ron@porkysgourmet.com
www.CaptainRonsTreasure.com and
www.WiskeySauce.com

2ND PLACE

Pineapple Oasis
Rising Smoke Sauceworks
Michael Palmatier
201 Virginia Lee Lane
Efland, NC 27243
(919) 590-0472
sales@risingsmokesauce.com
www.risingsmokesauce.com

3RD PLACE

Pina Danada Sam
Sa'house LLC
Samuel Hastings
1604 4th St SW
Austin, MN 55912
(337) 580-2761
samsahouse@hotmail.com
www.samsahouse.com



Sam Sa'house: Chef Inspired, Small Batch Premium Hot Sauce. Born and raised local chef Sam Hastings, from Austin Minnesota, has been a professional chef for over 15 years. Only when he merged his two passions of hot peppers and gastronomy was "SamSa'house" born.

HOT SAUCE

Fruit-XXX Hot

1ST PLACE
K-4 Keenan's Killer
Sunshine Mango Hot
Sauce
K-Sauce
Laurie Adams
1737 Peridot Ct.
Castle Rock, CO 80108
(303) 789-3888
laurie.adams@k-sauce.com
http://k-sauce.com

2ND PLACE

Black Forest
Hell's Kitchen Hot Sauce
Ron Menin
736 10th Ave., Apt. 3N
New York, NY 10019
(212) 956-0638
ron@hellskitchenhotsauce.com
www.hellskitchenhotsauce.com

3RD PLACE

Passion of the Dragon
Klowns On Fire
Greg Hallmark
7917 Country Ridge Lane
Plano, TX 75024
(214) 755-1800
sales@klownsonfire.com
www.klownsonfire.com

HOT SAUCE

Habanero

1ST PLACE
#60 Fiery Habanero
Mustard Sauce
Caulfield Provision Company
Connie Caulfield
11305 Tara Road
Potomac, MD 20854
(301) 343-7078
connie@caulfieldprovisioncompany.com
www.Caulfieldprovisioncompany.com



Our #60 Fiery Habanero Mustard Sauce is a perfect combination of heat from the habanero and powdered mustard with the sweetness of honey and carrots. This sauce is intended to compliment your food and not overpower it. It is perfect paired with seared tuna, spring rolls, soft pretzels, grilled cheese or any sandwich for the matter.

2ND PLACE

Habanero Pepper Sauce
Caldera Foods
Byron Roos-Collins
PO Box 2118
Mammoth Lakes, CA 93546
(510) 915-8939
info@calderaheat.com
www.calderaheat.com

2ND PLACE

Cherry Bomb
The Karma Sauce Company
Alexander Kleinman
9 Hardwood Hill Road
Pitts Ford, NY 14534
(646) 942-8714
alex.kleinman@karmasauce.com
www.karmasauce.com

3RD PLACE

Habanero
#Crazy
AsAPeachOrchardBoar
Off The Deck Hot Sauce
Rachel Utech
1501 30th Ave S Unit H
Fargo, ND 58103
(701) 261-0914
Rachel@peanutbuttr.com
www.offthedeckhotsauce.com/

HOT SAUCE

Louisiana-Style

1ST PLACE
XXX Sauce
Blacklick Spice Company LLC
Gordon Buford
13123 Sunrise Creek La
Sugar Land, TX 77498
(832) 621-7856
gbuford@gmail.com
www.blacklickspice.com

1ST PLACE

Eggs Best Friend by
Sonoma Hot Sauce
Sonoma Hot Sauce
Deb Rock
Po Box 39
Healdsburg, CA 95448
(707) 596-0810
sonomahotsauce@gmail.com

2ND PLACE

Dave's Hot Damn It's
Good Sauce
Lone Star Pepper Company
Monique Mistler
9120 Belaire Dr.
North Richland Hills, TX 76182
(972) 824-9581
moniquemistler@hotmail.com
www.lonestarpepperco.com

3RD PLACE

Hoss Soss Nashville
Hoss Soss
Matt Kuerbis
2605 Hawthorne Ave NE
Salem, OR 97301
(720) 548-7561
getsosy@hossoss.com
www.hossoss.com



No dish out of Nashville TN is more famous than Nashville hot chicken! Our Hoss Soss Nashville red jalapeno hot sauce is made with a dash of brown sugar and a secret spice blend. Use this sauce to recreate your favorite Nashville hot chicken dish or as your everyday go-to spicy red sauce for anything you eat (it's just that good!)

HOT SAUCE

Specialty Chile-Hot

1ST PLACE
Ghost Island
The Karma Sauce Company
Alexander Kleinman
9 Hardwood Hill Road
Pitts Ford, NY 14534
(646) 942-8714
alex.kleinman@karmasauce.com
www.karmasauce.com

2ND PLACE

King Naga
Mr Vikkis Ltd.
Adam Marks
Myers Lane Business Park
Penrith, Cumbria CA11 9DP
(44) 1768210102
info@mrvikkis.co.uk
www.mrvikkis.co.uk

3RD PLACE

Garlic Scorpion Hot
Sauce
Mikey V's Foods
Mikey V
112 W 8th Street
Georgetown, TX 78626
(909) 841-4005
mikeyvsfoods@yahoo.com
www.mikeyvsfoods.com

2022 Scovie Award Winners

HOT SAUCE

*Specialty Chile-Mild/
Medium*

1ST PLACE

Supreme Serrano
Teardrop Pepper Company
Chris Lattier
8306 Dampston Ln
Austin, TX 78744
(903) 399-2983
teardroppepperco@gmail.com
www.teardroppepperco.com



This garlic-fueled green sauce has a smooth, rich flavor without overpowering heat. The serrano peppers give it just the right amount of bite to amp up your meal, and the combo of onion and tomatillo will keep you craving that great taste!

2ND PLACE

Elijah's Original Roasted Pepper Hot Sauce
Elijah's Xtreme Gourmet Sauces
Bret Morey
2719 Independence Way
Gastonia, NC 28056
(704) 839-6195
bm3xtreme@gmail.com
www.ElijahsXtreme.com

3RD PLACE

Absolutely Datil Sauce
The Pepper Princess
Carla Cornelius
3 Deerskin Lane
Ormond Beach, FL 32174
(386) 290-2136
Csea8@aol.com
www.ThePepperPrincess.com

HOT SAUCE

Specialty Chile-XXX Hot

1ST PLACE

Grimm Reaper
Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave. Ste. 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads.com

2ND PLACE

Scorpion Sting
Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave. Ste. 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads.com

3RD PLACE

Scorpion Disco
The Karma Sauce Company
Alexander Kleinman
9 Hardwood Hill Road
Pitts Ford, NY 14534
(646) 942-8714
alex.kleinman@karmasauce.com
www.karmasauce.com

HOT SAUCE

Unique-Hot

1ST PLACE

HazMat Scary Cherry
HazMat-Taste the Hot Zone
Marcie Morrow
1100 Poppy Lane Circle
Hollister, CA 95023
(408) 472-2187
hazmathotzone@gmail.com
www.tastethehotzone.com

2ND PLACE

Men Pa'w Reserve
Special Gourmet Hot Sauce
Men Pa'w Gourmet Hot Sauce
Carline Phanor
9126 SW 203rd Terr
Cutler Bay, FL
(786) 200-8958
menpawhotsauce@gmail.com
https://menpawhotsauce.com/

3RD PLACE

FML Roasted Garlic Hot Sauce
Florida Man's Lunacy
Jason Leagle
6426 NW 37th Drive
Gainesville, FL 32653
(352) 284-2610
Hello@FmlHotSauce.com
www.FMLHotSauce.com



A complex taste journey brought on by savory roasted garlic, mixed with hints of citrus, blended with the sweet and fruity notes of nature's fireball – the Carolina reaper. This sauce focuses on bringing about the greatest nuances of the Carolina Reaper, while keeping some of the peppers' full blunt force at bay.

HOT SAUCE

Unique-Mild/Medium

1ST PLACE

Cosmic Dumpling
The Karma Sauce Company
Alexander Kleinman
9 Hardwood Hill Road
Pitts Ford, NY 14534
(646) 942-8714
alex.kleinman@karmasauce.com
www.karmasauce.com

2ND PLACE

Smoked Maple Sriracha
The Spicy Shark
Gabe DiSaverio
9 Falkland Place
Portsmouth, NH 03801
(617) 233-7172
gabe@thespicyshark.com
www.thespicyshark.com/

3RD PLACE

Hoss Soss Nashville
Hoss Soss
Matt Kuerbis
2605 Hawthorne Ave. NE
Salem, OR 97301
(720) 548-7561
getsosy@hossoss.com
www.hossoss.com



The Hoss Soss trifecta is here! Love all of our gourmet hot sauce flavors? Want to share the love with friends and family, or just restock your pantry and look at our pretty faces in the process? (Yes! We are on the box! And so is Buddy!) Each gift box includes three 6 oz. glass bottles of the flavors of your choice — be sure to specify WHICH FLAVORS YOU WANT.

HOT SAUCE

Unique-XXX Hot

1ST PLACE

Red Flag
Black Eyed Susan Spice Company
Ron Miller
6332 Quinn Rd
Frederick, MD 21701
(412) 951-4812
Ron@blackeyedspices.com
www.blackeyedspices.com

2ND PLACE

Ginger Devil
Hell's Kitchen Hot Sauce
Ron Menin
736 10th Ave. Apt. 3N
New York, NY 10019
(212) 956-0638
ron@hellskitchenhotsauce.com
www.hellskitchenhotsauce.com

3RD PLACE

Garlic Bhut Jolokia
Uncle Mungo's
Tom Russell
320-340 Wonga Road
Warranwood, Victoria 3134
(046) 893-4416
orders@unclemungos.com
www.unclemungos.com



A fiery combination of garlic, roast capsicum and Bhut Jolokia Chillies, compliments the sweet and savoury notes, perfect for every day use.

HOT SAUCE

Verde

1ST PLACE

Diablo Vegan-Hot
3 Sons Foods, LLC
Traci Johanson
3907 Bell Hollow Lane
Katy, TX 77450
(832) 656-0986
growthguru@3sonsfoods.com
https://3sonsfoods.com/

2ND PLACE

Peppers & Pickles
The Hot Sauce Co.
Jesse Long
99 Pine Lawn Ave
London, ON N5Z 2R1
(226) 448-6112
jlong@thehotsauceco.com
https://thehotsauceco.com/



The Hot Sauce Co. is a premium, straight-up hot sauce company from London, Ontario, Canada. We create nutritionally flavourful products that inspire a bold and healthy lifestyle using all-natural, fresh ingredients. Our products will show you there's no need for funny names and gimmicks, you'll see that flavour and heat are friends with many benefits.

3RD PLACE

Estela A-Humada Chile
Lengua de Fuego
Carlos Castillo
2227 NW 79th Ave T 888
Miami, FL 33198
(703) 401-9449
ccastillo@grupoforca.com
www.lenguadefuego.com

3RD PLACE

Hellfire Devil's Blend
Roasted Reaper
Hellfire Hot Sauce Inc
Diane Papandrea
N1591 County Road H
Lake Geneva, WI 53147
(847) 471-2100
sales@hellfirehotsauce.com
www.hellfirehotsauce.com

3RD PLACE

Rhed's Club Jalapeño
Rheds LLC. Deja Hart
166 Stone Gate Drive
North Kingstown, RI 02852
(401) 487-3820
rhedsri@gmail.com
http://rhedshotsauce.com

3RD PLACE

Supreme Serrano
Teardrop Pepper Company
Chris Lattier
8306 Dampston Ln
Austin, TX 78744
(903) 399-2983
teardroppepperco@gmail.com
www.teardroppepperco.com

HOT SAUCE

World Beat-Hot

1ST PLACE

Captain Ron's Caribbean
Curry Gold Scotch
Bonnet Pepper Sauce
Porky's Gourmet Foods
Ron Boyle
644 Blythe Ave
Gallatin, TN 37066
(615) 230-7000
ron@porkysgourmet.com
www.CaptainRonsTreasure.com and
www.WiskeySauce.com

2ND PLACE

Rockin' Rasta
Hell's Kitchen Hot Sauce
Ron Menin
736 10th Ave. Apt. 3N
New York, NY 10019
(212) 956-0638
ron@hellskitchenhotsauce.com
www.hellskitchenhotsauce.com

3RD PLACE

Brennstoff No. 91-Hot Sauce
Tom's Hot Stuff
Thomas Hlatky
Taubengasse 4
Klagenfurt am Wörthersee, Kärnten
9020
office@tomshotstuff.at
www.tomshotstuff.at

HOT SAUCE

World Beat-Mild/Medium

1ST PLACE

Japanese Miso
Fermented Hot Sauce
Sabarac
Geoff Barker
16 Desanne Place
Moorooka, Queensland 4105
(041) 354-6225
info@sabarac.com
www.sabarac.com



Sabarac is Australia's premier producer of fermented hot sauces. Our Japanese Miso Hot Sauce encapsulates the essence of our business, where we have deviated from the traditional and have created truly unique products.

2ND PLACE

SalsaRacha
Chile Lengua de Fuego
Carlos Castillo
2227 NW 79th Ave T 888
Miami, FL 33198
(703) 401-9449
ccastillo@grupoforca.com
www.lenguadefuego.com

3RD PLACE

Smoked Maple Sriracha
The Spicy Shark
Gabe DiSaverio
9 Falkland Place
Portsmouth, NH 03801
(617) 233-7172
gabe@thespicyshark.com
www.thespicyshark.com/

HOT SAUCE

World Beat-XXX Hot

1ST PLACE

Sneaky Ghost
Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave. Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads.com

2ND PLACE

Bravado Spice Ancho
Masala Scorpion Reaper
Bravado Spice Co
Vince Blasco
8801 Jameel Rd
Houston, TX 77040
(312) 339-1971
Vince@BravadoSpice.com
www.bravadospice.com

3RD PLACE

Carnival
The Karma Sauce Company
Alexander Kleinman
9 Hardwood Hill Road
Pitts Ford, NY 14534
(646) 942-8714
alex.kleinman@karmasauce.com
www.karmasauce.com

2022 Scovie Award Winners

KID-FRIENDLY

Barbecue Sauce

1ST PLACE

Kansas City BBQ Sauce

BBQ Buddha LLC

Ray Sheehan

92 Magnolia Avenue
New Egypt, NJ 08533
(732) 682-2051

ray@bbqbuddha.com

<https://bbqbuddha.com/>

2ND PLACE

Crazy Chick-Honey

Mustard BBQ

Drunk Chicks Craft Sauces

Rudy Javar

130 Siena Gardens Circle
Gotha, FL 34734

(407) 666-7677

drunkchickscraftsauces@gmail.com

www.drunkchickscraftsauces.com

3RD PLACE

BIG Sauce

Mike D's BBQ

Michael De Los Santos

2 Palmetto Cir

Durham, NC 27703

(919) 672-4755

mike@mikedsbbq.com

www.mikedsbbq.com/



Mike D's BIG Sauce is our twist on a traditional BBQ Sauce. It has the perfect blend of smoky and sweet. There is a small hint of heat to balance the flavors, but it is a very mild sauce overall.

KID-FRIENDLY

Not So Hot Sauce

1ST PLACE

I Love Taco Sauce So

Much Mild

Mikey V's Foods

Mikey V

112 W 8th Street
Georgetown, TX 78626

(909) 841-4005

mikeyvsfoods@yahoo.com

www.mikeyvsfoods.com

2ND PLACE

Jal-Up-in-yo Tomatillo

Cooper's Small Batch

Michelle Davidson

11329 E. Maplewood Ave

Englewood, CO 80111

(303) 868-1731

michelle.davidson@cooperssmallbatch.com

www.cooperssmallbatch.com

3RD PLACE

Watermelon Penó

El Fuego Pepper Sauce

Erin Keedy

4465 E 18th Crest

Bellingham, WA 98226

(702) 354-7600

erin@elfuegosauce.com

www.elfuegosauce.com

KID-FRIENDLY

Salsa

1ST PLACE

Texas Texas Picklelicious

Salsa

Texas Texas

Brian Sanderson

5035 Burnet Rd # 200

Austin, TX 78756

(512) 791-5934

brian@sandersonfoods.com

www.texastexasalsa.com

2ND PLACE

Lucky #13

Smoke Point Foods

Adrian Swails

15230 Beacham Dr

Houston, TX 77070

(281) 953-4431

info@smokepointfoods.com

<https://smokepointfoods.com/>

3RD PLACE

New Mexico Sabor Salsa Verde

New Mexico Sabor LLC.

Carla Gallegos-Ortega

318 Isleta Blvd SW Suite 355

Albuquerque, NM 87105

(505) 315-1216

carla@newmexicosabor.com

www.newmexicosabor.com

KID-FRIENDLY

Sweets

1ST PLACE

Zozobra White Chocolate

Sweet Santa Fe, LLC

Cindy Smiles

8380 Cerrillos Rd Suite 414

Santa Fe, NM 87507

(505) 428-0012

sweetsantafechocolate@gmail.com

www.sweetsantafe.com

2ND PLACE

Cherry Bomb

Rose City Pepperheads

Susan McCormick

16285 SW 85th Ave. Ste 403

Portland, OR 97224

(503) 329-8081

rosecitypepperheads@gmail.com

www.rosecitypepperheads.com

3RD PLACE

Blackberry Habanero

Rose City Pepperheads

Susan McCormick

16285 SW 85th Ave. Ste 403

Portland, OR 97224

(503) 329-8081

rosecitypepperheads@gmail.com

www.rosecitypepperheads.com

KID-FRIENDLY

Table Condiments

1ST PLACE

Just Add Tomatoes

Seasoning Mix

Just Add Tomatoes LLC

Matthew Tidrow

5500 Woodmire Dr.

Shelby Twp, MI 48316

(586) 944-9101

justaddtomatoes@gmail.com

<http://justaddtomatoespizzasauce.com/>



JUST ADD TOMATOES is a gourmet seasoning mix that has a distinct signature blend of spices designed to help you make an amazing sauce in your own home. We use only the highest quality ingredients and spices to ensure that your homemade sauce will turn out perfect every time. We know you and your family will love it!

2ND PLACE

BBs Zesty Lemon Pepper

BBs Season All

Billy Brown

127 Stone Street

Forney, TX 75126

(430) 207-4012

browbilly2004@yahoo.com

www.bbseasonall.etsy.com

3RD PLACE

Mango Madness

Rose City Pepperheads

Susan McCormick

16285 SW 85th Ave. Ste 403

Portland, OR 97224

(503) 329-8081

rosecitypepperheads@gmail.com

www.rosecitypepperheads.com

KID-FRIENDLY

Unique

1ST PLACE

Blue Shark Hot Blueberry Syrup

The Spicy Shark

Gabe DiSaverio

9 Falkland Place

Portsmouth, NH 03801

(617) 233-7172

gabe@thespicyshark.com

www.thespicyshark.com/

2ND PLACE

Cinzia's Knotty Sauce

Cindy's Pizza STW

Cindy Cooper

3099 Herrick Road

Beggs, OK 74421

(405) 830-8123

cindypizzastw@gmail.com

www.cindypizzastw.com

3RD PLACE

Pistachio Truffle

Sweet Santa Fe, LLC

Cindy Smiles

8380 Cerrillos Rd Suite 414

Santa Fe, NM 87507

(505) 428-0012

sweetsantafechocolate@gmail.com

www.sweetsantafe.com

MARKETING AND ADVERTISING

Company or Product Logo

1ST PLACE

Dirty Bird's Swett Sauce

Original

Dirty Bird Sauce LLC

Carrie Swett

526 North Ocean Breeze

Lake Worth Beach, FL 33460

(978) 764-6683

dirtybirdsauce@gmail.com

www.dirtybirdsauce.com

2ND PLACE

Sweet Santa Fe Logo

Sweet Santa Fe, LLC

Cindy Smiles

8380 Cerrillos Rd Suite 414

Santa Fe, NM 87507

(505) 428-0012

sweetsantafechocolate@gmail.com

www.sweetsantafe.com

3RD PLACE

TD's Brew & BBQ

TD's Brew & BBQ

Tearl Dunlap

1405 E Gum

Lovington, NM 88260

(575) 631-0123

tearldunlap@tdsbrewandbbq.com

www.tdsbrewandbbq.com

MARKETING AND ADVERTISING

Gift Basket/Box

1ST PLACE

Bravado Spice Super Hot

Hot Sauce Set

Bravado Spice Co.

Vince Blasco

8801 Jameel Rd

Houston, TX 77040

(312) 339-1971

Vince@BravadoSpice.com

www.bravadospice.com

2ND PLACE

Around the World Hot

Sauce Kit

Delightfully Hot

Zachary Glenn

1249 Hidden Oaks Place

Fruit Cove, FL 32259

(301) 996-5315

zack@datilgator.com

www.delightfullyhot.com

3RD PLACE

Saucy Six Sampler

Cooper's Small Batch

Michelle Davidson

11329 E. Maplewood Ave

Englewood, CO 80111

(303) 868-1731

michelle.davidson@cooperssmallbatch.com

www.cooperssmallbatch.com

MARKETING AND ADVERTISING

Product Label

1ST PLACE

Best Burger

Datilgator Seasonings

Zachary Glenn

1249 Hidden Oaks Place

Fruit Cove, FL 32259

(301) 996-5315

zack@datilgator.com

www.datilgator.com

2ND PLACE

Rhed's Sunrise Salsa

Rheds LLC

Deja Hart

166 Stone Gate Drive North

Kingstown, RI 02852

(401) 487-3820

rhedsri@gmail.com

<http://rhedshotsauce.com>

3RD PLACE

Taco Lime

Datilgator Seasonings

Zachary Glenn

1249 Hidden Oaks Place

Fruit Cove, FL 32259

(301) 996-5315

zack@datilgator.com

www.datilgator.com

MARKETING AND ADVERTISING

Product Packaging

1ST PLACE

Indian Dinner Box

Sutter Buttes Olive Oil Co.

Alka Kumar

1670 Poole Blvd.

Yuba City, CA 95993

(530) 763-7921

alka@sutterbuttesoliveoil.com

www.sutterbuttesoliveoil.com

MARKETING AND ADVERTISING

Product Packaging

1ST PLACE

Uncontrolled Hooked®

Casa M Spice Co®

Manny Hernandez

2022 Scovie Award Winners

MEAT REQUIRED

Dry Rub/Seasoning-All Purpose

1ST PLACE

Sweet & Spicy Rub

Mike D's BBQ

Michael De Los Santos

2 Palmetto Cir

Durham, NC 27703

(919) 672-4755

mike@mikedsbq.com

www.mikedsbq.com/



Mike D's Sweet & Spicy Rub is the perfect combination of smoky, sweet, and extra spice. It does not overpower the natural flavor of the meat. It is great with beef, pork, or any bird whether you are in the kitchen or on your grill!

2ND PLACE

Casa M Spice Co® Chain Reaction®

Casa M Spice Co®

Manny Hernandez

3501 Chimney Rock Dr

Flower Mound, TX 75022

(469) 293-4400

info@casamspice.com

https://casamspice.com/

3RD PLACE

Harissa Seasoning

The Spice Lab

Angie Niehoff

4000 N Dixie Highway

Pompano Beach, FL 33064

(305) 582-7450

press@thespicelab.com

www.spices.com

MEAT REQUIRED

Dry Rub/Seasoning-Cajun

1ST PLACE

Original Spicy Cayenne-Based Seasoning

POKS Foods LLC

Abena Foli

2004 Successful Dr

St. Paul, TX 75098

(469) 468-5783

poksspices@gmail.com

www.poksspices.com

2ND PLACE

Casa M Spice Co® Chain Reaction®

Casa M Spice Co®

Manny Hernandez

3501 Chimney Rock Dr

Flower Mound, TX 75022

(469) 293-4400

info@casamspice.com

https://casamspice.com/

3RD PLACE

Extra Spicy Cayenne-Based Seasoning

POKS Foods LLC

Abena Foli

2004 Successful Dr

St. Paul, TX 75098

(469) 468-5783

poksspices@gmail.com

www.poksspices.com

MEAT REQUIRED

Dry Rub/Seasoning-Low Sodium

1ST PLACE

Casa M Spice Co® Chain Reaction®

Casa M Spice Co®

Manny Hernandez

3501 Chimney Rock Dr

Flower Mound, TX 75022

(469) 293-4400

info@casamspice.com

https://casamspice.com/

2ND PLACE

Spicy Borika

Spicy Caballero Seasonings LLC

Edgardo Rodriguez

635 Stevenson Dr

Fate, TX 75087

(903) 408-0251

spicycaballeroseasonings@gmail.com

www.spicycaballeroseasonings.com

3RD PLACE

Rib Rub

BOÛLD Ass Seasoning Co.

Domonique Bouldrick

830 Buckner Rd SE

Mableton, GA 30126

(305) 458-1833

admin@bouldrubs.com

www.bouldrubs.com



Our signature handcrafted rib rub blend has a flavor that's so BOÛLD...dare we say when paired with ribs and grilled to perfection no SAUCE is required!

We make BOÛLD Ass Rubs for BOÛLD Ass TasteBÛDS! We combine simple ingredients to create savory flavors that finish with a satisfying kick!

MEAT REQUIRED

Dry Rub/Seasoning-Unique

1ST PLACE

Jamacian Chili Crazy

Jerk Rub

Chili's Fire Pit

Don Pesta

9570 Mentor Avenue, Suite K

Mentor, OH 44060

(440) 352-8058

don@chilisfirepit.com

www.chilisfirepit.com

2ND PLACE

Casa M Spice Co® Uncontrolled Jerked Chain®

Casa M Spice Co®

Manny Hernandez

3501 Chimney Rock Dr

Flower Mound, TX 75022

(469) 293-4400

info@casamspice.com

https://casamspice.com/

3RD PLACE

Casa M Spice Co® Chain Reaction®

Casa M Spice Co®

Manny Hernandez

3501 Chimney Rock Dr

Flower Mound, TX 75022

(469) 293-4400

info@casamspice.com

https://casamspice.com/

MEAT REQUIRED

Grilling Sauce

1ST PLACE

Chill n Grillin Spicy Sauce

HOTBABE-HOTSAUCE

Sandra Bocas

PO Box 11396

Olympia, WA 98508

(360) 529-2662

hello@hotbabe-hotsauce.com

www.hotbabe-hotsauce.com/

2ND PLACE

Demetri's Chilies & Peppers Bloody Mary Seasoning

Demetri's Gourmet Mixes

Demetri Pallis

8230 5th Ave S

Seattle, WA 98108

(206) 764-6006

kelly@demetris.com

www.thebestbloodymary.com

3RD PLACE

Elijah's Xtreme Bourbon Blueberry Chipotle

Elijah's Xtreme Gourmet Sauces

Bret Morey

2719 Independence Way

Gastonia, NC 28056

(704) 839-6195

bm3xtreme@gmail.com

www.ElijahsXtreme.com

MEAT REQUIRED

Marinade

1ST PLACE

Demetri's Chipotle-Habanero Bloody Mary Seasoning

Demetri's Gourmet Mixes

Demetri Pallis

8230 5th Ave S

Seattle, WA 98108

(206) 764-6006

kelly@demetris.com

www.thebestbloodymary.com

2ND PLACE

Demetri's Chilies & Peppers Bloody Mary Seasoning

Demetri's Gourmet Mixes

Demetri Pallis

8230 5th Ave S

Seattle, WA 98108

(206) 764-6006

kelly@demetris.com

www.thebestbloodymary.com

3RD PLACE

Elijah's Xtreme Bourbon Blueberry Chipotle

Elijah's Xtreme Gourmet Sauces

Bret Morey

2719 Independence Way

Gastonia, NC 28056

(704) 839-6195

bm3xtreme@gmail.com

www.ElijahsXtreme.com

MEAT REQUIRED

Unique

1ST PLACE

Mild Spicy Jalapeño-Based Seasoning

POKS Foods LLC

Abena Foli

2004 Successful Dr

St. Paul, TX 75098

(469) 468-5783

poksspices@gmail.com

www.poksspices.com

2ND PLACE

Spicy Borika

Spicy Caballero Seasonings LLC

Edgardo Rodriguez

635 Stevenson Dr.

Fate, TX 75087

(903) 408-0251

spicycaballeroseasonings@gmail.com

www.spicycaballeroseasonings.com

3RD PLACE

Meat Curry Powder

Tasty Heat's Foods

Amila R. W. Gedara

635 Nova Vista Dr

Winnipeg, Manitoba R2N 2K8

(204) 808-8685

amilar@tastyheat.com

www.tastyheat.com/

MEAT REQUIRED

Wing Sauce

1ST PLACE

Country Mild Wing Sauce

Elk Creek Bar-B-Q-Co.

Cam Day

19739 E 1127 Rd.

Elk City, OK 73644

(580) 339-6265

elkcreekbq@gmail.com

2ND PLACE

Smoky Buffalo Sauce

Bequette's QueZing LLC

Dave Bequette

4515 E 39 Street

Tulsa, OK 74135

(918) 998-1910

dbequette@twistedchile.com

www.twistedchile.com

3RD PLACE

Flirty Chick-Honey Buffalo Sauce

Drunk Chicks Craft Sauces

Rudy Javar

130 Siena Gardens Circle

Gotha, FL 34734

(407) 666-7677

drunkchickscraftsauces@gmail.com

www.drunkchickscraftsauces.com



At Drunk Chicks Craft Sauces we have Saucy Chicks with personalities and unique flavors that are carefully crafted with premium ingredients. Our all natural Flirty Chick tows the line between sultry and decadent. She is made with real butter and real honey which makes her more sweet than heat.

NO MEAT REQUIRED

Dry Mixes

1ST PLACE

Behrnes' Hatch Pepper Salt

Behrnes' Pepper Salts

Jan Olavarri

5313 East Side Ave

Dallas, TX 75214

(214) 724-0581

jan.olavarri@gmail.com

https://behrnes.com/



The Hatch pepper salt seasoning has a tame flavor that is so smooth and mellow it is almost not as hot as black pepper but with a burst of flavor, it is a great seasoning on any food. I love it on popcorn with butter, just a nice hint of a tame chili spice!

2ND PLACE

Behrnes' Chipotle Pepper Salt

Behrnes' Pepper Salts

Jan Olavarri

5313 East Side Ave

Dallas, TX 75214

(214) 724-0581

jan.olavarri@gmail.com

https://behrnes.com/

3RD PLACE

Wicked Guacamole

Seasoning

Red Ass Gourmet

Brandon Lewis

</

2022 Scovie Award Winners

3RD PLACE

Yukatan Salsa Verde Simmer Sauce

Sutter Buttes Olive Oil Co.
Alka Kumar
1670 Poole Blvd.
Yuba City, CA 95993
(530) 763-7921
alka@sutterbuttesoliveoil.com
www.sutterbuttesoliveoil.com

PREPARED SAUCE

Pasta Sauce

1ST PLACE

Tuscan Sun Dried Tomato Sauce

Sutter Buttes Olive Oil Co.
Alka Kumar
1670 Poole Blvd.
Yuba City, CA 95993
(530) 763-7921
alka@sutterbuttesoliveoil.com
www.sutterbuttesoliveoil.com

2ND PLACE

Gorji Gourmet Puttanesca Sauce

Gorji Gourmet Foods
Mansour Gorji
7531 Village Trail Dr
Dallas, TX 75254
(214) 924-5770
mgorji@gorjigourmet.com
www.gorjigourmet.com

3RD PLACE

Gorji Gourmet Arrabiata Diavolo Sauce

Gorji Gourmet Foods
Mansour Gorji
7531 Village Trail Dr
Dallas, TX 75254
(214) 924-5770
mgorji@gorjigourmet.com
www.gorjigourmet.com

PREPARED SAUCE

Red Chile

1ST PLACE

Sadie's Red Chile Sauce

Sadie's Salsa
c/o Gilbert Sanchez
6230 Fourth St SW
Los Ranchos de Albuquerque, NM
87107
(505) 440-0438
gilbert@sadiesofnewmexico.com
https://sadiesalsas.com/

2ND PLACE

Red Enchilada Sauce

Sutter Buttes Olive Oil Co.
Alka Kumar
1670 Poole Blvd.
Yuba City, CA 95993
(530) 763-7921
alka@sutterbuttesoliveoil.com
www.sutterbuttesoliveoil.com

3RD PLACE

New Mexico Red Chile Sauce-Traditional Style

Los Roast
Marshall Berg
6635 North Baltimore Blvd
Portland, OR 97203
(503) 830-5310
losroast@gmail.com
www.losroast.com

PREPARED SAUCE

Stir-Fry Sauce

1ST PLACE

Asian Black Pepper Glaze

Bequette's QueZing LLC
Dave Bequette
4515 E 39 Street
Tulsa, OK 74135
(918) 998-1910
dbequette@twistedchile.com
www.twistedchile.com

2ND PLACE

Danielle's Chillyaki Sauce

Danielle's Sauces
Marc Caplan
3020 Remington Drive
West Linn, OR 97068
(503) 799-3274
marc@daniellessauces.com
www.DaniellesSauces.com

3RD PLACE

Atomic Pineapple

TD's Brew & BBQ
Tearl Dunlap
1405 E Gum
Lovington, NM 88260
(575) 631-0123
tearlunlap@tdsbrewandbbq.com
www.tdsbrewandbbq.com

PREPARED SAUCE

Unique

1ST PLACE

Butter Chicken Simmer Sauce

Sutter Buttes Olive Oil Co.
Alka Kumar
1670 Poole Blvd.
Yuba City, CA 95993
(530) 763-7921
alka@sutterbuttesoliveoil.com
www.sutterbuttesoliveoil.com

2ND PLACE

Jumpin' Jack's Hot Pepper Butter

Deep Fork Foods
Cyndi Stewart
3099 Herrick Road
Beggs, OK 74421
(918) 261-7569
cstewart@deepforkfoods.com
www.deepforkfoods.com

3RD PLACE

Gorji Gourmet Arrabiata Diavolo Sauce

Gorji Gourmet Foods
Mansour Gorji
7531 Village Trail Dr
Dallas, TX 75254
(214) 924-5770
mgorji@gorjigourmet.com
www.gorjigourmet.com

PROCESSED SALSA

All-Natural

1ST PLACE

Mikey V's Hatch Green

Chile Salsa
Mikey V's Foods
Mikey V
112 W 8th Street
Georgetown, TX 78626
(909) 841-4005
mikeyvsfoods@yahoo.com
www.mikeyvsfoods.com

2ND PLACE

Sriracha Salsa

Salsa God
Danny Mayans
276 W 119th St, #5A
New York, NY 10026
(646) 359-0573
danny@thesalsagod.com
https://salsagod.com

3RD PLACE

Diablo Vegan-Hot

3 Sons Foods, LLC
Traci Johannson
3907 Bell Hollow Lane
Katy, TX 77450
(832) 656-0986
growthguru@3sonsfoods.com
https://3sonsfoods.com/

PROCESSED SALSA

Fruit

1ST PLACE

Mango Habanero

Peppy Pete's Gourmet Salsa
David Jacobson
35067 W. Shore Dr.
Crosslake, MN 56442
(218) 820-7243
sales@peppypetesgourmetsalsa.com
https://peppypetesgourmetsalsa.com/

2ND PLACE

505 Southwestern Pineapple Mango Jalapeño Salsa And Sauce

505 Southwestern
Kenny Leavitt
6455 S Yosemite St
Greenwood Village, CO 80111
(860) 803-5179
kenny.leavitt@505southwestern.com
www.505southwestern.com

3RD PLACE

Fessler's Peach Salsa

Fessler's Sauces
Julie Fessler
8930 N Christine Dr
Brighton, MI 48114
(810) 844-1467
info@fesslersauces.com
www.Fesslersauces.com

3RD PLACE

Traverse Bay Farms Zesty Cherry Salsa

Traverse Bay Farms
Andy LaPointe
7053 S M 88 Hwy
Bellare, MI 49615
(231) 533-8788
lapointeandy@yahoo.com
www.traversebayfarms.com

PROCESSED SALSA

Habanero

1ST PLACE

Mango Habanero

Peppy Pete's Gourmet Salsa
David Jacobson
35067 W. Shore Dr.
Crosslake, MN 56442
(218) 820-7243
sales@peppypetesgourmetsalsa.com
https://peppypetesgourmetsalsa.com/

2ND PLACE

Habanero Bacon Salsa

Caribbean Heat
Joe Singh
1915 Ulysses St NE
Minneapolis, MN 55418
(612) 558-9807
singhsheat@gmail.com

3RD PLACE

Hellfighter Habanero

Smoke Point Foods
Adrian Swails
15230 Beacham Dr
Houston, TX 77070
(281) 953-4431
info@smokepointfoods.com
https://smokepointfoods.com/

PROCESSED SALSA

Hot

1ST PLACE

Diablo Vegan-Hot

3 Sons Foods, LLC
Traci Johannson
3907 Bell Hollow Lane
Katy, TX 77450
(832) 656-0986
growthguru@3sonsfoods.com
https://3sonsfoods.com/

2ND PLACE

The Heater

Smoke Point Foods
Adrian Swails
15230 Beacham Dr
Houston, TX 77070
(281) 953-4431
info@smokepointfoods.com
https://smokepointfoods.com/

3RD PLACE

Spicy Carolina Reaper Pepper Salsa

Seaside Grown
Ross Taylor
P.O. Box 1036
St. Helena Island, SC 29920
(912) 312-5644
will@seasidegrown.com
www.seasidegrown.com/

PROCESSED SALSA

Medium

1ST PLACE

Rhed's Sunrise Salsa

Rheds LLC
Deja Hart
166 Stone Gate Drive North
Kingstown, RI 02852
(401) 487-3820
rhedsri@gmail.com
http://rhedsshotsauce.com

2ND PLACE

Diablo Vegan- Medium

3 Sons Foods, LLC
Traci Johannson
3907 Bell Hollow Lane
Katy, TX 77450
(832) 656-0986
growthguru@3sonsfoods.com
https://3sonsfoods.com/

3RD PLACE

LEANING R Roasted Tomatillo Salsa

P A Belle LLC/LEANING R Salsa
Kara Hamilton
3310 W Braker Lane
Austin, TX 78758
(512) 422-0096
kara@pabellefoods.com
www.leaningrsalsa.com

PROCESSED SALSA

Mild

1ST PLACE

Cilantro & Key Lime

Peppy Pete's Gourmet Salsa
David Jacobson
35067 W. Shore Dr.
Crosslake, MN 56442
(218) 820-7243
sales@peppypetesgourmetsalsa.com
https://peppypetesgourmetsalsa.com/

2ND PLACE

Lucky #13

Smoke Point Foods Adrian Swails

15230 Beacham Dr
Houston, TX 77070
(281) 953-4431
info@smokepointfoods.com
https://smokepointfoods.com/

3RD PLACE

Diablo Vegan-Mild 3

Sons Foods, LLC
Traci Johannson
3907 Bell Hollow Lane
Katy, TX 77450
(832) 656-0986
growthguru@3sonsfoods.com
https://3sonsfoods.com/

PROCESSED SALSA

Specialty Chile

1ST PLACE

505 Southwestern Flame

Roasted Green Chile

505 Southwestern
Kenny Leavitt
6455 S Yosemite St
Greenwood Village, CO 80111
(860) 803-5179
kenny.leavitt@505southwestern.com
www.505southwestern.com

2ND PLACE

Texas Texas Taco Truck Style Salsa

Texas Texas
Brian Sanderson
5035 Burnet Rd, # 200
Austin, TX 78756
(512) 791-5934
brian@sandersonfoods.com
www.texasexsalsa.com

3RD PLACE

Hot Salsa

Powerful Pepper Company

Thomas Gleaton
2140 Newmarket Pkwy SE
Marietta, GA 30067
(678) 984-3611
jay@powerfulpepper.co
http://powerfulpepper.co

PROCESSED SALSA

Unique

1ST PLACE

Smoked Beer/Bacon Salsa

Mikey V's Foods
Mikey V
112 W 8th Street
Georgetown, TX 78626
(909) 841-4005
mikeyvsfoods@yahoo.com
www.mikeyvsfoods.com

2ND PLACE

New Mexico Sabor Chipotle Honey Salsa

New Mexico Sabor LLC
Carla Gallegos-Ortega
318 Isleta Blvd SW, Suite 355
Albuquerque, NM 87105
(505) 315-1216
carla@newmexicosabor.com
www.newmexicosabor.com

3RD PLACE

Lucky #13

Smoke Point Foods

Adrian Swails
15230 Beacham Dr
Houston, TX 77070
(281) 953-4431
info@smokepointfoods.com
https://smokepointfoods.com/

PROCESSED SALSA

Verde

1ST PLACE

Hellfire Devil's Blend Roasted Reaper

Hellfire Hot Sauce Inc

Diane Papandrea
N1591 County Road H
Lake Geneva, WI 53147
(847) 471-2100
sales@hellfirehotsauce.com
www.hellfirehotsauce.com



All-natural, vegan, and gluten-free. Our multi-award-winning recipe is a delicious blend of fire-roasted peppers, tomatillos, garlic, cilantro, Granny Smith green apples, scallions, lime, and spices. Low sodium and zero calories per serving. Extremely delicious and extremely healthy! This sauce may be addictive!

2ND PLACE

LEANING R Roasted Tomatillo Salsa

P A Belle LLC / LEANING R Salsa

Kara Hamilton
3310 W Braker Lane
Austin, TX 78758
(512) 422-0096
kara@pabellefoods.com
www.leaningrsalsa.com

3RD PLACE

Diablo Vegan- Medium

3 Sons Foods, LLC

Traci Johannson
3907 Bell Hollow Lane
Katy, TX 77450
(832) 656-0986
growthguru@3sonsfoods.com
https://3sonsfoods.com/

2022 Scovie Award Winners

PROCESSED SALSA

XXX Hot

1ST PLACE

Mikey V's 7-Pot Primo Salsa

Mikey V's Foods

Mikey V
112 W 8th Street
Georgetown, TX 78626
(909) 841-4005
mikeyvsfoods@yahoo.com
www.mikeyvsfoods.com

2ND PLACE

Trinidad Scorpion

Peppy Pete's Gourmet Salsa

David Jacobson
35067 W. Shore Dr.
Crosslake, MN 56442
(218) 820-7243
sales@peppypetesgourmetsalsa.com
https://peppypetesgourmetsalsa.com/

3RD PLACE

Spicy Carolina Reaper Pepper Salsa

Seaside Grown
Ross Taylor
P.O. Box 1036
St. Helena Island, SC 29920
(912) 3125644
will@seasidegrown.com
www.seasidegrown.com/

SAVORY SNACKS

Chips

1ST PLACE

Mary's Gone Crackers

Jalapeño Crackers

Mary's Gone Crackers

Carla King
808 State Street
Santa Barbara, CA 93101
(781) 366-1802
sterrana@blazepr.com
www.marysgonecrackers.com/

2ND PLACE

Mary's Gone Crackers

REAL thin Olive Oil + Black Pepper Crackers

Mary's Gone Crackers

Carla King
808 State Street
Santa Barbara, CA 93101
(781) 366-1802
sterrana@blazepr.com
www.marysgonecrackers.com/

3RD PLACE

Mary's Gone Crackers

Black Pepper Crackers

Mary's Gone Crackers

Carla King
808 State Street
Santa Barbara, CA 93101
(781) 366-1802
sterrana@blazepr.com
www.marysgonecrackers.com/

SAVORY SNACKS

Unique

1ST PLACE

Lavender Pecan Brittle

Sweet Santa Fe, LLC

Cindy Smiles
8380 Cerrillos Rd, Suite 414
Santa Fe, NM 87507
(505) 428-0012
sweetsantafechocolate@gmail.com
www.sweetsantafe.com

2ND PLACE

Lavender Bar

Sweet Santa Fe, LLC
Cindy Smiles
8380 Cerrillos Rd, Suite 414
Santa Fe, NM 87507
(505) 428-0012
sweetsantafechocolate@gmail.com
www.sweetsantafe.com

3RD PLACE

Organic Mushroom Jerky

Eat the Change
Stephanie Riederman
4827 Bethesda Ave
Bethesda, MD 20814
(240) 858-4680
stephanie@eatthechange.com
www.eatthechange.com

SPICY SNACKS

Chips

1ST PLACE

Burning Pain Habanero

Chips

Puszt Peppers GmbH
Andrea Arlt
Forststraße 11
Prutting 83134
info@puszta-peppers.de
http://www.puszta-peppers.de

2ND PLACE

Mary's Gone Crackers

REAL Thin Chipotle

Mary's Gone Crackers

Carla King
808 State Street
Santa Barbara, CA 93101
(781) 366-1802
sterrana@blazepr.com
www.marysgonecrackers.com/

3RD PLACE

Burning Pain Jalapeño

Chips

Puszt Peppers GmbH

Andrea Arlt
Forststraße 11
Prutting 83134
info@puszta-peppers.de
http://www.puszta-peppers.de

SPICY SNACKS

Nuts

1ST PLACE

El Diablo Pralines

Lone Star Pepper Company

Monique Mistler

9120 Belaire Dr.
North Richland Hills, TX 76182
(972) 824-9581
moniquemistler@hotmail.com
www.lonestarpepperco.com

2ND PLACE

Chile Pecan Brittle

Sweet Santa Fe, LLC

Cindy Smiles
8380 Cerrillos Rd, Suite 414
Santa Fe, NM 87507
(505) 428-0012
sweetsantafechocolate@gmail.com
www.sweetsantafe.com

3RD PLACE

Behrnes' Habanero

Pepper Salt

Behrnes' Pepper Salts

Jan Olavarri

5313 East Side Ave
Dallas, TX 75214
(214) 724-0581
jan.olavarri@gmail.com
https://behrnes.com/

SPICY SNACKS

Unique

1ST PLACE

BBQ Gator Toes-Deep

Fried Garlic

Mikey V's Foods

Mikey V
112 W 8th Street
Georgetown, TX 78626
(909) 841-4005
mikeyvsfoods@yahoo.com
www.mikeyvsfoods.com

2ND PLACE

The Bandit Wild West Pickles

Teri Leahigh

633 Roberts Ct SE
Los Lunas, NM 87031
(505) 4597896
terissweetgarden@hotmail.com
www.wildwestpickles.com

3RD PLACE

Street Meat Coconut

Curry

Hell's Kitchen Hot Sauce

Ron Menin

736 10th Ave., Apt. 3N
New York, NY 10019
(212) 956-0638
ron@hellskitchenhotsauce.com
www.hellskitchenhotsauce.com

SWEET HEAT

Candy/Cakes/Pastries/ Cookies

1ST PLACE

Ei Diablo Pralines

Lone Star Pepper Company

Monique Mistler

9120 Belaire Dr.
North Richland Hills, TX 76182
(972) 824-9581
moniquemistler@hotmail.com
www.lonestarpepperco.com

2ND PLACE

Raspberry Chipotle

Chocolate Truffle

Sweet Santa Fe, LLC

Cindy Smiles
8380 Cerrillos Rd, Suite 414
Santa Fe, NM 87507
(505) 428-0012
sweetsantafechocolate@gmail.com
www.sweetsantafe.com

3RD PLACE

NM Traditional Chile

Chocolate Truffle

Sweet Santa Fe, LLC

Cindy Smiles
8380 Cerrillos Rd, Suite 414
Santa Fe, NM 87507
(505) 428-0012
sweetsantafechocolate@gmail.com
www.sweetsantafe.com

SWEET HEAT

Jam/Jellies-Medium

1ST PLACE

Old Florida Style Datil

Pepper Seedless Key

Lime Raspberry Jelly

Old Florida Style Foods

John Maloughney

2920 Vista Palm Drive
Edgewater, FL 32141
(386) 663 2974
info@madjohnsfood.com
www.madjohnsfood.com

2ND PLACE

Blackberry Habanero

Rose City Pepperheads

Susan McCormick

16285 SW 85th Ave., Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads.com

3RD PLACE

Hot Pepper Jam

Round Rock Jelly & Co.

Sheri Valencia

2751 Enza Ct.
Round Rock, TX 78665
(760) 805-6600
roundrockjellyandco@yahoo.com
www.roundrockjellyandco.com

SWEET HEAT

Jams/Jellies-Hot

1ST PLACE

Raspberry Habanero

Rose City Pepperheads

Susan McCormick

16285 SW 85th Ave. Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads.com

2ND PLACE

Sneaky Ghost

Rose City Pepperheads

Susan McCormick

16285 SW 85th Ave., Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads.com

3RD PLACE

Rafter 7S Habanero

Explosion Jelly

Rafter 7S

Sheri Seifer

100 Seifer Drive
Paxton, NE 69155
(308) 726-2319
rafter7s@lakemac.net
www.rafter7s.com

SWEET HEAT

Jams/Jellies-Mild

1ST PLACE

Drunk Cherry Jam

Round Rock Jelly & Co.

Sheri Valencia

2751 Enza Ct.
Round Rock, TX 78665
(760) 805-6600
roundrockjellyandco@yahoo.com
www.roundrockjellyandco.com

2ND PLACE

Halo-Pena Jelly

Lone Star Pepper Company

Monique Mistler

9120 Belaire Dr.
North Richland Hills, TX 76182
(972) 824-9581
moniquemistler@hotmail.com
www.lonestarpepperco.com

3RD PLACE

Marionberry Blast

Rose City Pepperheads

Susan McCormick

16285 SW 85th Ave., Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
http://www.rosecitypepperheads.com

SWEET HEAT

Jams/Jellies-XXX Hot

1ST PLACE

Grimm Reaper

Rose City Pepperheads

Susan McCormick

16285 SW 85th Ave., Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads.com

2ND PLACE

Scorpion Sting

Rose City Pepperheads

Susan McCormick

16285 SW 85th Ave., Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads.com

3RD PLACE

Ghost Pepper Jelly

Round Rock Jelly & Co.

Sheri Valencia

2751 Enza Ct.
Round Rock, TX 78665
(760) 805-6600
roundrockjellyandco@yahoo.com
www.roundrockjellyandco.com

SWEET HEAT

Sweet Sauces

1ST PLACE

Raspberry Habanero

Rose City Pepperheads

Susan McCormick

16285 SW 85th Ave., Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads.com

2ND PLACE

Hollerin' Huckleberry

Rose City Pepperheads

Susan McCormick

16285 SW 85th Ave., Ste 403
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(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads.com

3RD PLACE

Bees Knees Spicy Honey

Straws

Bushwick Kitchen

Matt Kovacs

808 State Street
Santa Barbara, CA 93101
(908) 892-2788
kcavaney@blazepr.com

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Hellfire Hot Sauce

Chocolate Cherry Hell

Hellfire Hot Sauce Inc.

Diane Papandrea

Monique Mistler

N1591 County Road H
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(847) 471-2100
sales@hellfirehotsauce.com
www.hellfirehotsauce.com

SWEET HEAT

Unique

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Spicy Nut Roll

Sweet Santa Fe, LLC

Cindy Smiles

8380 Cerrillos Rd, Suite 414
Santa Fe, NM 87507
(505) 428-0012
sweetsantafechocolate@gmail.com
www.sweetsantafe.com

2ND PLACE

Fiery Sweet Mesquite

Honey

Lone Star Bee Company

Nicki Praiswater

2204 Cohn Street
Houston, TX 77007
(281) 450-0284
npraiswater@lonestarbee.com
www.lonestarbee.com



3RD PLACE

505 Southwestern

Pineapple Mango

Jalapeño Salsa And

Sauce

505 Southwestern

Kenny Leavitt

Greenwood Village, CO 80111

2022 Scovie Award Winners

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Brennstoff No.91-Hot Sauce

Tom's Hot Stuff
Thomas Hlatky
 Taubengasse 4
 Klagenfurt am Wörthersee,
 Kärnten 9020
 office@tomshotstuff.at
 www.tomshotstuff.at

3RD PLACE

The Colfax Killer

Sauce Leopard
Shaun Goodwin
 1656 Winona Ct.
 Denver, CO 80204
 (732) 615-8741
 sauceleopard@gmail.com
 www.sauceleopard.com



Far more than your average mango habanero sauce, the Colfax Killer strikes with an unrivaled combo of tropical fruit flavors and lurks in the shadows with an upper-medium heat of fresh habanero peppers! Great on seafood, wings and in margaritas!

WING SAUCE

Traditional-Hot

1ST PLACE

Sneaky Ghost

Rose City Pepperheads
Susan McCormick
 16285 SW 85th Ave., Ste 403
 Portland, OR 97224
 (503) 329-8081
 rosecitypepperheads@gmail.com
 www.rosecitypepperheads.com

2ND PLACE

Grimm Reaper

Rose City Pepperheads
Susan McCormick
 16285 SW 85th Ave. Ste 403
 Portland, OR 97224
 (503) 329-8081
 rosecitypepperheads@gmail.com
 www.rosecitypepperheads.com

3rd Place

Red Stuff

Bearded Dragon Hot Sauce Co.
Nick Zambas
 301 County Road 639
 Bloomsbury, NJ 08804
 (908) 500-3896
 thebeardeddragonhotsauce@gmail.com
 www.beardeddragonhotsauce.com

WING SAUCE

Traditional-Mild/Medium

1ST PLACE

Hot Pursuit Hot Sauce

European Flavour Factory
Vivien Kantor-Gonda
 9310 Windsor Street
 Chilliwack, BC V2P 6C4
 (778) 999-4902
 info@flavourfactory.ca
 www.flavourfactory.ca

2ND PLACE

The Assgasher

Sauce Leopard
Shaun Goodwin
 1656 Winona Ct.
 Denver, CO 80204
 (732) 615-8741
 sauceleopard@gmail.com
 www.sauceleopard.com



The Assgasher sriracha sauce, by SauceLeopard, was created to be the ultimate condiment for pizza. Turns out, it makes a hell of a wing sauce. Lots of garlic and a blend of fresno, habanero, and red bell peppers make this hot sauce wildly addictive.

3RD PLACE

It

Rising Smoke Sauceworks

Michael Palmatier
 201 Virginia Lee Lane
 Efland, NC 27243
 (919) 590-0472
 sales@risingsmokesauce.com
 https://risingsmokesauce.com

WING SAUCE

Unique

1ST PLACE

HazMat Scary Cherry

HazMat-Taste the Hot Zone
Marcie Morrow
 1100 Poppy Lane Circle
 Hollister, CA 95023
 (408) 472-2187
 hazmathotzone@gmail.com
 www.tastethehotzone.com

2ND PLACE

Jalapeño Business

B.T. Leigh's Sauces and Rubs
Brian Leigh
 161 Old Lovers Lane
 Bowling Green, KY 42103
 (270) 883-2207
 info@btleighs.com
 https://btleighs.com

3RD PLACE

Atomic Pineapple

TD's Brew & BBQ
Tearl Dunlap
 1405 E Gum
 Lovington, NM 88260
 (575) 631-0123
 tearldunlap@tdsbrewandbbq.com
 www.tdsbrewandbbq.com

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 Facepunch Foods LLC, 16600 7th St S, Lakeland, MN 55043

2021 Scovie Awards Winners Report



GRAND PRIZE WINNER

TASTING

Jalapeno Pecan Crunch

Deep Fork Foods

Booth #223

In the 2022 Fiery Foods show



SCOVIE GRAND PRIZE WINNERS receive a Disc-It Portable Outdoor Cooker. Check out the amazing Disc-It and taste some great food at Booths #109, 111, 113

Total Entries 691

Total Companies 126

Total Winning Companies 101

Number of States represented 29

Number of countries represented 11

Including England, Hungary, Germany, Guatemala, and Australia.

GRAND PRIZE WINNER

MARKETING & ADVERTISING

Product Packaging

Bravado Spice

Hot Sauce Variety Pack

Booth #401

In the 2022 Fiery Foods show

BARBECUE COOK IT UP

Dry Rub/Seasoning-Southwest

1ST PLACE

Chain Reaction®

Casa M Spice Co®
Mike Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
jennifer@casamspice.com
www.casamspice.com

2ND PLACE

Zesty Taco

TD's Brew & BBQ
Tearl Dunlap
1405 E Gum
Lovington, NM 88260
(575) 631-0123
tearldunlap@tdsbrewandbbq.com
www.tdsbrewandbbq.com

3RD PLACE

Fajita Seasoning

The Spice Lab
Angie Niehoff
4000 N Dixie Highway Suite 100
Pompano Beach, FL 33064
(305) 582-7450
press@thespicelab.com
www.spices.com

BARBECUE COOK IT UP

Dry Rub/Seasoning-Unique

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Casa M Spice Co®
Mike Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
jennifer@casamspice.com
www.casamspice.com

2ND PLACE

Uncontrolled Chain Reaction®

Casa M Spice Co®
Mike Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
jennifer@casamspice.com
www.casamspice.com

3RD PLACE

Whole Hog®

Casa M Spice Co®
Mike Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
jennifer@casamspice.com
www.casamspice.com

BARBECUE COOK IT UP

Grilling Sauce/Marinade

1ST PLACE

Daddy Sam's Original Bar-B-Que Sawce

Daddy Sam's
Kyle Oglesby
PO Box 19673
Minneapolis, MN 55419
(512) 827-1958
kyle@daddysams.com
www.daddysams.com

2ND PLACE

Fat Boy Creole Butter

Fat Boy BBQ
Kirk Malzer
107 Elm Street #26
Hickman, NE 68372
(402) 480-7167
info@fatboyglobal.com
www.bestnaturalbbq.com

3RD PLACE

Tobago Keys Peruvian Gold Grilling Sauce

Trinidad Gold LLC
Mary Jane Barnes
3317 Royal Palm Drive
Jacksonville Beach, FL 32250
(904) 626-1522
trinidad@bellsouth.net

BARBECUE COOK IT UP

Unique

1ST PLACE

Fat Boy Bacon Salt

Fat Boy BBQ
Kirk Malzer
107 Elm Street #26
Hickman, NE 68372
(402) 480-7167
info@fatboyglobal.com
www.bestnaturalbbq.com

2ND PLACE

Uncontrolled Good Shepherd®

Casa M Spice Co®
Mike Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
jennifer@casamspice.com
www.casamspice.com

3RD PLACE

Black Garlic Umami Seasoning

The Spice Lab
Angie Niehoff
4000 N Dixie Highway Suite 100
Pompano Beach, FL 33064
(305) 582-7450
press@thespicelab.com
www.spices.com

BARBECUE SAUCE

All-Natural Hot

1ST PLACE

Chile Slinger Habanero

Chile Slinger
Mark Chambers
2619 N Keith Ct
Wichita, KS 67205
(785) 817-7122
chileslinger@gmail.com
https://www.chileslinger.com



Chile Slinger prides itself on highlighting the flavor of the pepper in its all-natural, gluten-free BBQ sauces, and Habanero is the star of this Scovie winner. With a sweetness at the front to balance the backend heat, Chile Slinger Habanero pairs well with chicken and pork. Chileslinger.com

2ND PLACE

"Hab Mussy" Mustard BBQ Sauce

Lillie's of Charleston
Tracey Richardson
4328 Cloudmont Dr.
Hollywood, SC 29449
(843) 402-9787
jsrtrr@lilliesofcharleston.com
https://www.lilliesofcharleston.com/

3RD PLACE

Jekyll & Hyde

13 Angry Scorpions
Patrick Beresford
57 Akala St Camp Hill
Brisbane, QLD 4152
(61) 0481172274
13angryscyorpions@gmail.com
www.13angryscyorpions.com

BARBECUE SAUCE

All-Natural Mild/ Medium

1ST PLACE

Smoky Jon's Fiery Gourmet Supreme BBQ Sauce

Smoky Jon's #1 BBQ
Jonathan Olson
501 Muir Drive
Madison, WI 53704
(608) 244-5621
smokyjon@charter.net
www.smokyjons.com

2021 Scovie Award Winners

2ND PLACE

Drunken Smokehouse
Rising Smoke Sauceworks
Michael Palmatier
201 Virginia Lee Lane
Efland, NC 27243
(336) 602-5116
sales@risingsmokesauce.com
www.risingsmokesauce.com

3RD PLACE

The Clevelander
B.T. Leigh's Sauces and Rubs
Brian Leigh
2600 Chandler Drive Apt 412
Bowling Green, Kentucky 42104
(270) 883-2207
info@btleighs.com
https://btleighs.com

BARBECUE SAUCE

American Style Hot

1ST PLACE

Smokin' Hottie
UrbanQ Smokehouse
Chris Cavender
4915 Utica Rd
Waynesville, OH 45068
(937) 609-0559
fooddude1960@yahoo.com
www.urbanqsmokehouse.com



Smokin' Hottie is UrbanQ Smokehouse's spicy sauce with smoked serrano and habanero peppers. But don't worry, it's not a scorcher, just some heat and great flavor. Try it on wings, pork and chicken for sure, but you might as well try it on everything!

2ND PLACE

Texas-Style Brown Ale BBQ

Szati Chili
Attila Metykó
25/2. Hajnal street
Gyula, Békés 5700
(+3670) 6272548
szatichili@gmail.com
www.szatichili.hu

3RD PLACE

Smoky Jon's Fiery Gourmet Supreme BBQ Sauce

Smoky Jon's #1 BBQ
Jonathan Olson
501 Muir Drive
Madison, WI 53704
(608) 244-5621
smokyjon@charter.net
www.smokyjons.com

BARBECUE SAUCE

American Style Mild/Medium

1ST PLACE

Danielle's Smoke & Spice BBQ

Danielle's Sauces
Marc Caplan
3020 Remington Drive
West Linn, OR 97068
(503) 799-3274
marcacaplan@comcast.net
www.DaniellesSauces.com

2ND PLACE

Somethin' Somethin' Sauce

B.T. Leigh's Sauces and Rubs
Brian Leigh
2600 Chandler Drive Apt 412
Bowling Green, KY 42104
(270) 883-2207
info@btleighs.com
https://btleighs.com

3RD PLACE

Miss Swan's Perfect BBQ Sauce

CC-Jay
Kemisha Swan
142 Asbury Ave Apt 2e
Evanston, IL 60202
(773) 943-0370
Missswansbbq@gmail.com
www.swansbbq.com

BARBECUE SAUCE

Diet Friendly

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Smoky Jon's Fiery Gourmet Supreme BBQ Sauce

Smoky Jon's #1 BBQ
Jonathan Olson
501 Muir Drive
Madison, WI 53704
(608) 244-5621
smokyjon@charter.net
www.smokyjons.com

2ND PLACE

Jekyll & Hyde

13 Angry Scorpions
Patrick Beresford
57 Akala St Camp Hill
Brisbane, QLD 4152
(61) 0481172274
13angrystarions@gmail.com
www.13angrystarions.com

3RD PLACE

Full Boar BBQ "Sweet & Spicy" Sauce

Full Boar BBQ
Kyle Jensen
300 Cross Street
Manchester, MN 56007
(507) 826-3357
kjensen@jensenmanufacturing.com
www.fullboarbbq.com

BARBECUE SAUCE

Fruit-Based Hot

1ST PLACE

Hot Damn Raspberry Reaper Sauce

Johnson Berry Farm
James Johnson
2908 Wiggins Rd SE
Olympia, WA 98501
(360) 888-0822
james@johnsonberryfarm.com
www.johnsonberryfarm.com



An explosion of our own organically grown raspberries, followed by an extreme heat that will grow for 5 to 10 minutes. Not for the sensitive, 6 out of 5 stars. Our sauces are made in our certified kitchen here on the farm, in small 7 jar batches with our own organic berries.

2ND PLACE

Hot N Sassy Peach

Southern Belles BBQ
Jacqueline Brooks
5325 Westbard Ave 1008
Bethesda, MD 20816
(202) 421-3987
jbbrooks32@gmail.com
www.southernbellesbbq.com

3RD PLACE

Burnt Ends Sauce Co. Fatal Mango

Burnt Ends Sauce Company
Mikey V
711 S Main Street
Georgetown, TX 78626
(909) 841-4005
mikeyvsfoods@yahoo.com
www.burntendssauces.com

BARBECUE SAUCE

Fruit-Based Mild/Medium

1ST PLACE

Apple Envy

Southern Belles BBQ
Jacqueline Brooks
5325 Westbard Ave 1008
Bethesda, MD 20816
(202) 421-3987
jbbrooks32@gmail.com
www.southernbellesbbq.com

2ND PLACE

Jake & Aimee's Smokey Raspberry

Jake & Aimee's Sauces
Jake Slama
PO Box 471
Amboy, MN 56010
(507) 317-3066
jakeaimeessauces@hotmail.com
www.jakeaimeessauces.com

3RD PLACE

Pineapple Twang

Southern Belles BBQ
Jacqueline Brooks
5325 Westbard Ave 1008
Bethesda, MD 20816
(202) 421-3987
jbbrooks32@gmail.com
www.southernbellesbbq.com

BARBECUE SAUCE

Mustard Hot

1ST PLACE

Burnt Ends Sauce Co. Reaper Gold

Burnt Ends Sauce Company
Mikey V
711 S Main Street
Georgetown, TX 78626
(909) 841-4005
mikeyvsfoods@yahoo.com
www.burntendssauces.com

2ND PLACE

"Hab Mussy" Mustard BBQ Sauce

Lillie's of Charleston
Tracey Richardson
4328 Cloudmont Dr.
Hollywood, SC 29449
(843) 402-9787
jsrtrr@lilliesofcharleston.com
www.lilliesofcharleston.com/

3RD PLACE

Chile Slinger Fatalii Mustard

Chile Slinger
Mark Chambers
2619 N Keith Ct
Wichita, KS 67205
(785) 817-7122
chileslinger@gmail.com
www.chileslinger.com/

BARBECUE SAUCE

Mustard Mild/Medium

1ST PLACE

The Clevelander

B.T. Leigh's Sauces and Rubs
Brian Leigh
2600 Chandler Drive Apt 412
Bowling Green, KY 42104
(270) 883-2207
info@btleighs.com
https://btleighs.com

2ND PLACE

Southern Mustard

TD's Brew & BBQ
Tearl Dunlap
1405 E Gum
Lovington, NM 88260
(575) 631-0123
tearlunlap@tdsbrewandbbq.com
www.tdsbrewandbbq.com

3RD PLACE

Honey Mustard

Red Ass Gourmet
Brandon Lewis
27987 Pine Grove Trl
Conifer, CO 80433
(720) 212-1667
redassgourmetspicco@gmail.com
https://redassgourmetspicco.com/

BARBECUE SAUCE

Specialty Chile

1ST PLACE

Chipotle BBQ
Melbourne Hot Sauce
Richard Nelson
5/34 Wellington Street
St Kilda, Victoria 3182
(+61) 420663837
melbournehotsauce@gmail.com

2ND PLACE

Jake & Aimee's Raspberry Habanero

Jake & Aimee's Sauces
Jake Slama
PO Box 471
Amboy, MN 56010
(507) 317-3066
jakeaimeessauces@hotmail.com
www.jakeaimeessauces.com

3RD PLACE

Hot N Sassy Peach

Southern Belles BBQ
Jacqueline Brooks
5325 Westbard Ave 1008
Bethesda, MD 20816
(202) 421-3987
jbbrooks32@gmail.com
www.southernbellesbbq.com

BARBECUE SAUCE

Unique

1ST PLACE

Myassis Dragon

UrbanQ Smokehouse
Chris Cavender
4915 Utica Rd
Waynesville, OH 45068
(937) 609-0559
fooddude1960@yahoo.com
www.urbanqsmokehouse.com



Myassis Dragon is UrbanQ Smokehouse's multi-award winning Asian-inspired small batch sauce with a touch of General Tso and Sriracha. Not too hot, it's just right! It's awesome on chicken but try it on wings, pulled pork, seafood, or as a tasty glaze on beef ribs.

2ND PLACE

Burnt Ends Sauce Co. White Wraith

Burnt Ends Sauce Company
Mikey V
711 S Main Street
Georgetown, TX 78626
(909) 841-4005
mikeyvsfoods@yahoo.com
www.burntendssauces.com

3RD PLACE

Blueberry Blues

Southern Belles BBQ
Jacqueline Brooks
5325 Westbard Ave 1008
Bethesda, MD 20816
(202) 421-3987
jbbrooks32@gmail.com
www.southernbellesbbq.com

BARBECUE SAUCE

Vinegar Hot

1ST PLACE

Baxter's Original Jamaican Jerk BBQ (gf)

Baxter's Original
Scott Baxter
1710 Edmonds Ave NE
Renton, WA 98056
206-775-9952
baxtersoriginalusa@gmail.com
www.baxters-original.com

2ND PLACE

Manganero

Rob's Smokin Rub
Rob Ryan

1627 Bolton Lane
Manteca, CA 95336
(209) 479-6425
Rob@robssmokinrub.com
www.Robssmokinrub.com



Manganero is a Multi Award Winning BBQ Sauce from Rob's Smokin' Rub that is sweet with a punch of heat that will knock your socks off. Nice fruity mango undertones with a huge habanero kick. This sauce is guaranteed to spice up your meat. Great on ribs, chicken, pork or steak.

3RD PLACE

Smoky Jon's Fiery Gourmet Supreme BBQ Sauce

Smoky Jon's #1 BBQ
Jonathan Olson

501 Muir Drive
Madison, WI 53704
(608) 244-5621
smokyjon@charter.net
www.smokyjons.com

2021 Scovie Award Winners

BARBECUE SAUCE Vinegar Mild/Medium

1ST PLACE

Frog Sauce
Rob's Smokin Rub
Rob Ryan
 1627 Bolton Lane
 Manteca, CA 95336
 (209) 479-6425
 Rob@robssmokinrub.com
 www.Robssmokinrub.com



Frog Sauce is Rob's Smokin' Rub Original Sauce. A vinegar-based sauce that has a bit of heat from Red and Black pepper. It is not like any BBQ sauce you have ever tasted. Multi Award winning, including 2017 Best Sauce on the Planet that beat out 606 entries from 13 countries. Tastes great on Pork, Beef or Chicken.

2ND PLACE

G.P.A. Sauce
University of Que L.L.C.
Kevin Jacques
 5321 County Road 63
 Killen, AL 35645
 (256) 366-0789
 uofque@gmail.com
 www.uofque.com

3RD PLACE

The Original
TD's Brew & BBQ
Tearl Dunlap
 1405 E Gum
 Lovington, NM 88260
 (575) 631-0123
 tearldunlap@tdsbrewandbbq.com
 www.tdsbrewandbbq.com

BARBECUE SAUCE

World Beat

1ST PLACE

Baxter's Original
Jamaican Jerk BBQ (gf)
Baxter's Original
Scott Baxter
 1710 Edmonds Ave NE
 Renton, WA 98056
 (206) 775-9952
 baxtersoriginalusa@gmail.com
 www.baxters-original.com

2ND PLACE

Pineapple Twang
Southern Belles BBQ
Jacqueline Brooks
 5325 Westbard Ave 1008
 Bethesda, MD 20816
 (202) 421-3987
 jbbrooks32@gmail.com
 www.southernbellesbbq.com

3RD PLACE

Byron Bay Chilli Company
Fiery Coconut Hot Sauce
with Curry and Ginger
Byron Bay Chilli Co.
John Boland
 18 Goonengerry Mill Rd
 Goonengerry NSW, NSW 2482
 412757826
 john@byronbaychilli.com
 www.byronbaychilli.com

BEVERAGES

Alcoholic

1ST PLACE

Demitri's Demitri's
Bloody Mary Seasonings
Chipotle-Habanero
Gourmet Mixes, Inc.
Demitri Pallis
 8230 5th Ave S Ste A
 Seattle, WA 98108
 (206) 764-6006
 kelly@demitris.com
 www.demitris.com

2ND PLACE

Demitri's Bloody Mary
Seasoning Chili &
Peppers
Gourmet Mixes, Inc.
Demitri Pallis
 8230 5th Ave S Ste A
 Seattle, WA 98108
 (206) 764-6006
 kelly@demitris.com
 www.demitris.com

3RD PLACE

Demitri's Bloody Mary
Seasoning Extra
Horseradish
Gourmet Mixes, Inc.
Demitri Pallis
 8230 5th Ave S Ste A
 Seattle, WA 98108
 (206) 764-6006
 kelly@demitris.com
 www.demitris.com

BEVERAGES

Non-Alcoholic

1ST PLACE

Demitri's Demitri's
Bloody Mary Seasonings
Chipotle-Habanero
Gourmet Mixes, Inc.
Demitri Pallis
 8230 5th Ave S Ste A
 Seattle, WA 98108
 (206) 764-6006
 kelly@demitris.com
 www.demitris.com

2ND PLACE

Demitri's Bloody Mary
Seasoning Chili &
Peppers
Gourmet Mixes, Inc.
Demitri Pallis
 8230 5th Ave S Ste A
 Seattle, WA 98108
 (206) 764-6006
 kelly@demitris.com
 www.demitris.com

3RD PLACE

Demitri's Bloody Mary
Seasoning Extra
Horseradish
Gourmet Mixes, Inc.
Demitri Pallis
 8230 5th Ave S Ste A
 Seattle, WA 98108
 (206) 764-6006
 kelly@demitris.com
 www.demitris.com

CONDIMENTS-HOT & SPICY

Chile Oil

1ST PLACE

OO'MĂME™ CHINESE
CHILE CRISP
Fifth Taste Foods
Mark Engel
 7436 Wellington Way
 St. Louis, MO 63105
 (314) 435-9067
 mark@oomame.net
 https://oomame.net/

2ND PLACE

OO'MĂME™ MEXICAN
CHILE CRISP
Fifth Taste Foods
Mark Engel
 7436 Wellington Way
 St. Louis, MO 63105
 (314) 435-9067
 mark@oomame.net
 https://oomame.net/

3RD PLACE

Tumeric Mala
Anita's Hot Sauce
Patrick Coulter
 361 Zhongzheng Road
 Taitung, Taitung 950
 (886) 980742808
 info@anitas.tw
 www.anitas.tw

CONDIMENTS-HOT & SPICY

Meat Sauce

1ST PLACE

Sneaky Ghost
Rose City Pepperheads
Susan McCormick
 16285 SW 85th Ave Ste 403
 Portland, OR 97224
 (503) 329-8081
 rosecitypepperheads@gmail.com
 www.rosecitypepperheads.com



This is one fiery sauce! A blend of locally grown Ghost pepper, Habanero, Thai chili & red Jalapeño. Glaze chicken, beef, or pork with it. A great gift for friends (or you) who can never get things hot enough. Just when you think it's as hot as it's gonna get – the ghost pepper sneaks up on you and, wow, that's hot.

2ND PLACE

Byron Bay Chilli Company
Fiery Coconut Hot Sauce
with Curry and Ginger
Byron Bay Chilli Co.
John Boland
 18 Goonengerry Mill Rd
 Goonengerry NSW, NSW 2482
 412757826
 john@byronbaychilli.com
 www.byronbaychilli.com

3RD PLACE

Cherry Bomb
Rose City Pepperheads
Susan McCormick
 16285 SW 85th Ave Ste 403
 Portland, OR 97224
 (503) 329-8081
 rosecitypepperheads@gmail.com
 www.rosecitypepperheads.com

CONDIMENTS-HOT & SPICY

Pickled Product

1ST PLACE

Old Florida Style Datil
Pepper Garlic Pickle
Chips
Old Florida Style Foods
John Maloughney
 2920 Vista Palm Dr
 Edgewater, FL 32141
 (386) 663-2974
 info@madjohnsfood.com
 www.madjohnsfood.com

2ND PLACE

Jumpin' Jack's Candied
Jalapeños
Deep Fork Foods
Cyndi Stewart
 3099 Herrick Road
 Beggs, OK 74421
 (918) 261-7569
 cstewart@deepforkfoods.com
 www.deepforkfoods.com

3RD PLACE

Hot Pickled Okra
Powerful Pepper Company
Jay Gleaton
 2140 Newmarket Pkwy SE Suite 116
 Marietta, GA 30067
 (678) 984-3611
 jay@powerfulpepper.co
 http://powerfulpepper.co



Hot Pickled Okra like grandma used to make. Or maybe you didn't have a spicy grandma, that's okay. We added habaneros and pequin chilis to this pickle along with coriander, lemon, mustard, and black pepper for a killer snack. I know you're going to love this unique southern snack!

CONDIMENTS-HOT & SPICY

Table Condiment

1ST PLACE

Small Town Spice
Jalapeño Mustard Sauce
Deep Fork Foods
Cyndi Stewart
 3099 Herrick Road
 Beggs, OK 74421
 (918) 261-7569
 cstewart@deepforkfoods.com
 www.deepforkfoods.com

2ND PLACE

Mama Julie's Jalapeño
Honey Mustard
Caribbean Heat
Baldeo Joe S. Singh
 1915 Ulysses St NE
 Minneapolis, MN 55418
 (612) 558-9807
 singhsheat@gmail.com

3RD PLACE

Hot & Sweet Pepper
Relish
LoneStar Pepper Co
Monique Mistler
 9120 Belaire Dr
 North Richland Hills, TX 76182
 (972) 824-9581
 moniquemistler@hotmail.com
 www.lonestarpepperco.com

CONDIMENTS-HOT & SPICY

Table Seasoning

1ST PLACE

BB's Pure Hell Season All
BB's Season All
Billy Brown
 127 Stone Street
 Forney, TX 75126
 (952) 658-9438
 browbly2004@yahoo.com
 www.bbseasonall.com

2ND PLACE

BEHRNES' CHIPOTLE
PEPPER SALT
Behrnes' Pepper Salt
Jan Olavarri
 5313 E Slide Ave
 Dallas, TX 75214
 (214) 724-0581
 jan.olavarri@gmail.com
 www.behrnes.com

3RD PLACE

Behrnes' Jalapeño
Pepper Salt
Behrnes' Pepper Salt
Jan Olavarri
 5313 E Slide Ave
 Dallas, TX 75214
 (214) 724-0581
 jan.olavarri@gmail.com
 www.behrnes.com

CONDIMENTS-HOT & SPICY

Unique

1ST PLACE

Small Town Spice Hot
Pepper Butter
Deep Fork Foods
Cyndi Stewart
 3099 Herrick Road
 Beggs, OK 74421
 (918) 261-7569
 cstewart@deepforkfoods.com
 www.deepforkfoods.com

2ND PLACE

Habanero Honey Mango
TD's Brew & BBQ
Tearl Dunlap
 1405 E Gum
 Lovington, NM 88260
 (575) 631-0123
 tearldunlap@tdsbrewandbbq.com
 www.tdsbrewandbbq.com

3RD PLACE

Red Chile Roast
The Fresh Chile Company
Morgan Baylor
 320 E. Wyatt Dr. Suite C
 Las Cruces, NM 88001
 (575) 644-3708
 marketing@freshchileco.com
 www.freshchileco.com

CONDIMENTS-NOT HOT & SPICY

Mustard

1ST PLACE

Small Town Spice
Jalapeño Mustard Sauce
Deep Fork Foods
Cyndi Stewart
 3099 Herrick Road
 Beggs, OK 74421
 (918) 261-7569
 cstewart@deepforkfoods.com
 www.deepforkfoods.com

2ND PLACE

Jumpin' Jack's Sweet
Heat Honey Mustard
Deep Fork Foods
Cyndi Stewart
 3099 Herrick Road
 Beggs, OK 74421
 (918) 261-7569
 cstewart@deepforkfoods.com
 www.deepforkfoods.com

3RD PLACE

Slap It on Mustard Sauce
Rum and Que
Matt Melville
 37 Exmouth Rd Northcote
 Auckland, 0627
 (+64) 211418449
 rumandque@gmail.com
 www.rumandque.com/

CONDIMENTS-NOT HOT & SPICY

Salad Dressing

1ST PLACE

Mama Julie's Mango Lime
Dressing
Caribbean Heat
Baldeo Joe S. Singh
 1915 Ulysses St NE
 Minneapolis, MN 55418
 (612) 558-9807
 singhsheat@gmail.com

2021 Scovie Award Winners

2ND PLACE

The White Sauce
The White Sauce
Anna Kempf
1191 Hillcrest Drive
Watkinsville, GA 30677
(706) 248-8141
anna@thewhitesauce.org
www.thewhitesauce.org

3RD PLACE

Jumpin' Jack's Chipotle-Lime Sauce
Deep Fork Foods
Cyndi Stewart
3099 Herrick Road
Beggs, OK 74421
(918) 261-7569
cstewart@deepforkfoods.com
www.deepforkfoods.com

CONDIMENTS-NOT HOT & SPICY

Sweet Sauce

1ST PLACE

Danielle's Sweet Chili Sauce
Danielle's Sauces
Marc Caplan
3020 Remington Drive
West Linn, OR 97068
(503) 799-3274
marcacaplan@comcast.net
www.DaniellesSauces.com

2ND PLACE

Lip-Smackin' Loganberry
Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads@gmail.com

3RD PLACE

Mayan Legacy Fudge Sauce
Top Hat Company Inc.
Marla Murray
P.O. Box 66
Wilmette, IL 60091
(847) 256-6565
marla@tophatcompany.com
www.tophatcompany.com

CONDIMENTS-NOT HOT & SPICY

Table Seasoning

1ST PLACE

Carne Sutra
TD's Brew & BBQ
Tearl Dunlap
1405 E Gum
Lovington, NM 88260
(575) 631-0123
tearlunlap@tdsbrewandbbq.com
www.tdsbrewandbbq.com

2ND PLACE

P.O.P Spice Grinder
Cooper's Small Batch
Michelle Davidson
11329 E. Maplewood Ave
Englewood, CO 80111
(303) 868-1731
michelle.davidson@cooperssmallbatch.com
www.cooperssmallbatch.com

3RD PLACE

BB's Pure Heaven Season All
BB's Season All
Billy Brown
127 Stone Street
Forney, TX 75126
(952) 658-9438
browbly2004@yahoo.com
www.bbsseasonall.com

CONDIMENTS-NOT HOT & SPICY

Unique

1ST PLACE

Danielle's A-Too
Danielle's Sauces
Marc Caplan
3020 Remington Drive
West Linn, OR 97068
(503) 799-3274
marcacaplan@comcast.net
www.DaniellesSauces.com

2ND PLACE

Jumpin' Jack's Candied Jalapeños
Deep Fork Foods
Cyndi Stewart
3099 Herrick Road
Beggs, OK 74421
(918) 261-7569
cstewart@deepforkfoods.com
www.deepforkfoods.com

3RD PLACE

Bloody Mary Mourning Rim Rub
Wing-A-Lings Dry Rubs & Seasonings
Shanin Stoddard
8136 Ashery Lane
Cicero, NY 13039
(315) 663-7922
sas@wingalingsdryrubs.com
www.wingalingsdryrubs.com

FRESH SALSA

Fresh Salsa

1ST PLACE

Sadie's Fresh Salsa
Sadie's of New Mexico
Gilbert Sanchez
6230 Fourth St NW
Los Ranchos, NM 87107
(505) 345-5339
gilbert@sadiesofnewmexico.com
www.sadiesofnewmexico.com

2ND PLACE

Texas Texas Mango Madness Salsa
Sanderson Specialty Foods
Brian Sanderson
5035 Burnet Rd Ste 200
Austin, TX 78756
(512) 791-5934
brian@sandersonfoods.com
www.texastexasalsa.com

3RD PLACE

Texas Texas Picklelicious Salsa
Sanderson Specialty Foods
Brian Sanderson
5035 Burnet Rd Ste 200
Austin, TX 78756
(512) 791-5934
brian@sandersonfoods.com
www.texastexasalsa.com

HOT SAUCE

All-Natural Hot

1ST PLACE

La Lumbre
Salsero Hot Sauce Co.
Lucas Valencia
2116 E Allen Dr
Lovington, NM 88260
(575) 942-9341
salserohotsauce@gmail.com
www.salserohotsauce.com

2ND PLACE

Cherry Bomb

Karma Sauce
Gene Olczak
9 Hardwood Hill Rd
Pittsford, NY 14534
(585) 200-2419
gene@karmasauce.com
karmasauce.com

3RD PLACE

Tri-Haba-Saurus Rex

Infinity Sauces
John Kessler
PO Box 10771
Fullerton, CA 92835
(949) 466-5967
infinitysauce@gmail.com
https://infinitysauces.com

HOT SAUCE

All-Natural Mild/ Medium

1ST PLACE

Hoppin Hot Sauce Original Flavor
Hoppin Hot Sauce
John Hoppin
1671 Estates Court
San Jose, CA 95127
(718) 404-8456
john@hoppinhotsauce.com
https://hoppinhotsauce.com

2ND PLACE

Dirty Bird's Swett Sauce Original

Dirty Bird's Swett Sauce
Carrie Swett
526 North Ocean Breeze
Lake Worth Beach, FL 33460
(978) 764-6683
dirtybirdsauce@gmail.com
www.dirtybirdsauce.com

3RD PLACE

#67 Minty Jalapeño Tomatillo Sauce
Caulfield Provision Company
Connie Caulfield
PO Box 61505
Potomac, MD 20854
(301) 343-7078
connie@caulfieldprovisioncompany.com
www.Caulfieldprovisioncompany.com



Our award winning #67 Minty Jalapeño Tomatillo Sauce provides the perfect level of moderate heat to all your favorite foods! This sauce compliments, not overpowers your food.

HOT SAUCE

All-Natural-XXX Hot

1ST PLACE

Hottie Chili Red Hot
Hottie Chili
Attila Tóth
Tenkes street 19.
Győr, 9012
(+3670) 3352242
hottiechiligyor@gmail.com
https://hottiechili.hu/

2ND PLACE

Scorpion's Sting

Food For Thought
Amber Ressler
7738 N. Long Lake Rd
Traverse City, MI 49431
(231) 360-7884
amber.ressl@foodforthought.net
https://foodforthought.net/

2ND PLACE

Hell Hound

Lucky Dog Hot Sauce
Scott Zalkind
448 Grove Way
Hayward, CA 94541
(510) 861-9625
scott@luckydoghotsauce.com

3RD PLACE

All In

Rising Smoke Sauceworks
Michael Palmatier
201 Virginia Lee Lane
Efland, NC 27243
(336) 602-5116
sales@risingsmokesauce.com
www.risingsmokesauce.com

HOT SAUCE

Fruit-Hot

1ST PLACE

Cherry Bomb

Karma Sauce
Gene Olczak
9 Hardwood Hill Rd
Pittsford, NY 14534
(585) 200-2419
gene@karmasauce.com
www.karmasauce.com

2ND PLACE

Screaming Banshee
Flash Point Sauces
Anthony Spivey
157 McKnitt Pl
Garner, NC 27529-5089
(919) 622-2561
tony@fpsauces.com
www.flashpointsauces.com

3RD PLACE

HazMat Scary Cherry
HazMat-Taste the Hot Zone
Marcie Morrow
1100 Poppy Lane Circle
Hollister, CA 95023
(408) 472-2187
hazmathotzone@gmail.com
www.tastethehotzone.com

HOT SAUCE

Fruit-Mild/Medium

1ST PLACE

Mild Child

Salsero Hot Sauce Co.
Lucas Valencia
2116 E Allen Dr
Lovington, NM 88260
(575) 942-9341
salserohotsauce@gmail.com
salserohotsauce.com

2ND PLACE

Westside Red

Hell's Kitchen Hot Sauce
Ron Menin
736 10th Ave. Apt. 3N
New York, NY 10019
(212) 956-0638
info@hellskitchenhotsauce.com
www.hellskitchenhotsauce.com

3RD PLACE

HazMat

HazMat-Taste the Hot Zone
Marcie Morrow
1100 Poppy Lane Circle
Hollister, CA 95023
(408) 472-2187
hazmathotzone@gmail.com
www.tastethehotzone.com

HOT SAUCE

Fruit-XXX-Hot

1ST PLACE

Grim Peacher
Flash Point Sauces
Anthony Spivey
157 McKnitt Pl
Garner, NC 27529-5089
(919) 622-2561
tony@fpsauces.com
www.flashpointsauces.com

2ND PLACE

The Torch

Anita's Hot Sauce
Patrick Coulter
361 Zhongzheng Road
Taitung, Taitung 950
(886) 980742808
info@anitas.tw
www.anitas.tw

3RD PLACE

Tingleberry
Inferno Farms, LLC
Gregory Foster
8246 Bryn Glen Way
San Diego, CA 92129
(949) 943-4709
infernofarms@gmail.com
www.infernofarmshotsauce.com

HOT SAUCE

Habanero

1ST PLACE

Danielle's Extra Hot

Habanero Sauce
Danielle's Sauces
Marc Caplan
3020 Remington Drive
West Linn, OR 97068
(503) 799-3274
marcacaplan@comcast.net
www.DaniellesSauces.com

1ST PLACE

Cherry Bomb

Karma Sauce
Gene Olczak
9 Hardwood Hill Rd
Pittsford, NY 14534
(585) 200-2419
gene@karmasauce.com
karmasauce.com

2ND PLACE

Habanero Roja

Melbourne Hot Sauce
Richard Nelson
5/34 Wellington Street
St Kilda, Victoria 3182
(+61) 420663837
melbournehotsauce@gmail.com

3RD PLACE

Spicy Sweet Soy Sauce

HAB Sauce
David van Overeem
6185 SW 163rd Pl.
Beaverton, OR 97007
(503) 317-0257
habsauce@gmail.com



HAB Sauce is a small batch craft hot saucemaker out of Portland, Oregon focused on flavor while adding the perfect balance of heat. Known for their beautifully designed labels by graffiti artists and their Hip-Hop collaborations. Amplify the flavor of your favorite foods.

2021 Scovie Award Winners

HOT SAUCE

Louisiana-Style

1ST PLACE

Hoppin Hot Sauce Original Flavor

Hoppin Hot Sauce

John Hoppin

1671 Estates Court
San Jose, CA 95127
(718) 404-8456
john@hoppinhotsauce.com
<https://hoppinhotsauce.com>

1ST PLACE

RedBeards Fire Roasted Jalapeño Hot Sauce

RedBeards Hot Sauce

Carolyn Dick

P.O. Box 7754
Huntington Beach, CA 92646
(714) 393-7328
redbeardshotsauce@gmail.com
<https://getredbeards.com>



Tangy is the front with layers and layers of flavor in the back. A Louisiana style sauce that is built on a foundation of aged cayenne pepper mash and distilled vinegar...makes amazing Hot Wings, Bloody Mary's, Shrimp Cocktail and Micheladas too! Great as a condiment or, yes, you can cook with it!

2ND PLACE

Fessler's Devils Spoonful

Fessler's Sauces

Julie Fessler

8930 N Christine Dr
Brighton, MI 48114
(810) 844-1467
julie@fesslerssauces.com
www.fesslerssauces.com



Some like it hot! We prefer it hot and sinfully flavorful. Fessler's Devils Spoonful sauce contains no artificial flavor/additives. It's preservative and gluten free, low in sodium and all natural. Use our award-winning hot sauce for a delightfully devilish treat on everything. 5 oz bottle.

3RD PLACE

Rhed's Original

Rhed's Hot Sauce

Deja Hart

166 Stone Gate Dr.
North Kingstown, RI 02852
(401) 487-3956
rhedstri@gmail.com
<https://www.rhedshotsauce.com>



Rhed's Original Hot Sauce is a blend of fresh jalapeños, dried chocolate habaneros, roasted garlic, onions, carrot, coriander, salt and two types of vinegar, creating a flavorful, well balanced sauce. The chili mash is fermented for over two weeks before combining with the other ingredients, adding another layer of flavor.

HOT SAUCE

Specialty Chile-Hot

1ST PLACE

HazMat Scary Cherry

HazMat-Taste the Hot Zone

Marcie Morrow

1100 Poppy Lane Circle
Hollister, CA 95023
(408) 472-2187
hazmathotzone@gmail.com
www.tastethehotzone.com

2ND PLACE

CATALINA'S RED CHILE SALSA

STOCKTON FOODS INC

Derric Juano

PO Box 690515
Stockton, CA 95269
(209) 298-0465
stocktonfoods@gmail.com
www.catalinashotsauce.com

3RD PLACE

K-3 Keenan's Killer Be

Afraid Hot Sauce

K-Sauce

Laurie Adams

1737 Peridot Ct.
Castle Rock, CO 880108
(303) 886-5353
laurie.adams@k-sauce.com
<https://k-sauce.com/>

HOT SAUCE

Specialty Chile-Mild/Medium

1ST PLACE

Brown Label

Lucky Dog Hot Sauce

Scott Zalkind

448 Grove Way
Hayward, CA 94541
(510) 861-9625
scott@luckydoghotsauce.com

2ND PLACE

K-5 Keenan's Killer Chipotle Hot Sauce

K-Sauce

Laurie Adams

1737 Peridot Ct.
Castle Rock, CO 880108
(303) 886-5353
laurie.adams@k-sauce.com
<https://k-sauce.com/>

3RD PLACE

Hoppin Hot Sauce Original Flavor

Hoppin Hot Sauce

John Hoppin

1671 Estates Court
San Jose, CA 95127
(718) 404-8456
john@hoppinhotsauce.com
<https://hoppinhotsauce.com>

HOT SAUCE

Specialty Chile-XXX Hot

1ST PLACE

Carnival

Karma Sauce

Gene Olczak

9 Hardwood Hill Rd
Pittsford, NY 14534
(585) 200-2419
gene@karmasauce.com
www.karmasauce.com

2ND PLACE

Trinidad Thyme Bomb

Black Eyed Susan Spice Company

Ronald Miller

6332 Quinn Rd
Frederick, MD 21701
(412) 951-4812
Ron@blackeyedspices.com
www.blackeyedspices.com

3RD PLACE

Ashes2Ashes

Karma Sauce

Gene Olczak

9 Hardwood Hill Rd
Pittsford, NY 14534
(585) 200-2419
gene@karmasauce.com
karmasauce.com

HOT SAUCE

Unique-Hot

1ST PLACE

Klowns Inferno

Klowns On Fire!

Greg Hallmark

7917 Country Ridge Lane
Plano, TX 75024
(214) 755-1800
ghallmar@klownsonfire.com
www.klownsonfire.com

2ND PLACE

Cherry Bomb

Karma Sauce

Gene Olczak

9 Hardwood Hill Rd
Pittsford, NY 14534
(585) 200-2419
gene@karmasauce.com
www.karmasauce.com

3RD PLACE

Absolutely Datil

The Pepper Princess

Carla Cornelius

3 Deerskin Ln
Ormond Beach, FL 32174-3027
(386) 290-2136
CSea8@aol.com
www.thepepperprincess.com



Absolutely Datil is a winner of the St. Augustine Datil Pepper Festival and the Scovie Award. It has a unique flavor and a nice heat. Enhance your cocktail sauce, mustard, catsup, mayonnaise, or other condiments, or use at full strength for a robust flavor.

HOT SAUCE

Unique-Mild/Medium

1ST PLACE

Georgian Fire

Gindo's Hot Sauce

Chris Ginder

673 Sennett St
Batavia, IL 60510
(323) 219-3967
mary@gindos.com
<https://gindos.com/>

2ND PLACE

Bravado Spice Creamy Herb & Jalapeño Hot Sauce

Bravado Spice

Vince Blasco

7025 W Tidwell Rd, Ste 103 Bldg H
Houston, TX 77092
(312) 339-1971
vince@bravadospice.com
www.bravadospice.com



Deja Vu's blend of fermented hot chilies are tamed with layers of charred onions, smokey sea salt, palm sugar, tangy tamarind, and the umami flavor of black garlic. Enjoy on steak, grilled meats and salmon or stir fry with vegetables and noodles. Deja Vu works well as a dipping sauce, spicy BBQ sauce or flavor enhancer.

HOT SAUCE

Unique-XXX Hot

1ST PLACE

Hammah Gatah

The Spicy Shark

Gabe DiSaverio

9 Falkland Place B1
Portsmouth, NH 03801
(617) 233-7172
gabe@thespicyshark.com
www.thespicyshark.com/

2ND PLACE

Smoky Peppah

Smokin' Tin Roof LLC

Philip Pelletier

84 Murphy St
Manchester, NH 03103
(603) 899-7369
phil@smokintinroof.com
www.smokintinroof.com

3RD PLACE

Reaper Hollow

Wicked Sauce Co.

Lonnie Bravo

3000 Raintree ct
Bedford, TX 76021
(817) 925-0529
lon@wickedauceco.com
www.wickedauceco.com

HOT SAUCE

Verde

1ST PLACE

K-2 Keenan's Killer Mean

Green Hot Sauce

K-Sauce

Laurie Adams

1737 Peridot Ct.
Castle Rock, CO 88018
(303) 886-5353
laurie.adams@k-sauce.com
<https://k-sauce.com/>

2ND PLACE

Typesetter - #5

Soothsayer Hot Sauce

Kyle Janis

948 Weatherbee PL
Downers Grove, IL 60516
(630) 908-0856
soothsayerhotsauce@gmail.com
www.soothsayerhotsauce.com

3RD PLACE

Gindo's/Mighty Greens

Artichoke with Pickled

Mustard Greens

Gindo's Hot Sauce

Chris Ginder

673 Sennett St
Batavia, IL 60510
(323) 219-3967
mary@gindos.com
<https://gindos.com/>

HOT SAUCE

World Beat-Hot

1ST PLACE

TOM'S HOT SAUCE - Original

TOM'S HOT STUFF

Thomas Hlatky

Taubengasse 4
Klagenfurt am Wörthersee, Kärnten
9020
(0043) 6602200991
office@tomshotstuff.at
www.tommyshotstuff.com



TOM'S HOT SAUCE - Original is a mango-pineapple-based composition that ensures a superior fruitiness combined with a medium level of heat! Very versatile in its culinary use! This hand-made hot sauce straight outta Austria/Europe is vegan and made with 100% pure fruits! No artificials or additional sugar used!

2ND PLACE

Byron Bay Chilli Company Fiery Coconut Hot Sauce with Curry and Ginger

Byron Bay Chilli Co.

John Boland

18 Goonengerry Mill Rd
Goonengerry NSW, NSW 2482
412757826
john@byronbaychilli.com
www.byronbaychilli.com

3RD PLACE

Year of the Dog

Lucky Dog Hot Sauce

Scott Zalkind

448 Grove Way
Hayward, CA 94541
(510) 861-9625
scott@luckydoghotsauce.com

3RD PLACE

Three Flames Hot Sauce

Tobias Wilson

19822 Windjammer Lane
Huntington Beach, CA 92648
(818) 300-2125
tobywilsonland@gmail.com
www.threeflameshotsauce.com

HOT SAUCE

World Beat-Mild/Medium

1ST PLACE

Bazodee Real Trini Curry

Mavis Foods, LLC

Debra Sandler

45 South Park Place Suite 237
Morristown, NJ 07960
(908) 798-0687
debra.sandler@mavisfoods.com
www.bazodee.com

2021 Scovie Award Winners

2ND PLACE

Curry Karma
Karma Sauce
Gene Olczak
9 Hardwood Hill Rd
Pittsford, NY 14534
(585) 200-2419
gene@karmasauce.com
www.karmasauce.com

3RD PLACE

Death by Chocolate (Mild)
Black Eyed Susan Spice Company
Ronald Miller
6332 Quinn Rd
Frederick, MD 21701
(412) 951-4812
Ron@blackeyedspices.com
www.blackeyedspices.com

HOT SAUCE

World Beat-XXX-Hot

1ST PLACE

Funken Hot
Karma Sauce
Gene Olczak
9 Hardwood Hill Rd
Pittsford, NY 14534
(585) 200-2419
gene@karmasauce.com
www.karmasauce.com

2ND PLACE

The Wrath
Anita's Hot Sauce
Patrick Coulter
361 Zhongzheng Road
Taitung, Taitung 950
(886) 980742808
info@anitas.tw
www.anitas.tw

3RD PLACE

Bravado Spice Aka Miso
Ghost Reaper Hot Sauce
Bravado Spice
Vince Blasco
7025 W Tidwell Rd, Ste 103 Bldg H
Houston, TX 77092
(312) 339-1971
vince@bravadospice.com
www.bravadospice.com

KID-FRIENDLY

Barbecue Sauce

1ST PLACE

Meat Juice
Rum and Que
Matt Melville
37 Exmouth Rd Northcote
Auckland, 0627
(+64) 211418449
rumandque@gmail.com
www.rumandque.com



Meat Juice is an all-purpose dipping sauce and glaze. It has a unique flavor that pairs well with all types of meat. It has become a favorite among competition BBQ teams.

2ND PLACE

Buzz'N Berry
Rising Smoke Sauceworks
Michael Palmatier
201 Virginia Lee Lane
Efland, NC 27243
(336) 602-5116
sales@risingsmokesauce.com
www.risingsmokesauce.com

3RD PLACE

Chile Slinger Original
Chile Slinger
Mark Chambers
2619 N Keith Ct
Wichita, KS 67205
(785) 817-7122
chileslinger@gmail.com
www.chileslinger.com/

KID-FRIENDLY

Not So Hot Sauce

1ST PLACE

Jal-up-in-yo Tomatillo
Cooper's Small Batch
Michelle Davidson
11329 E. Maplewood Ave
Englewood, CO 80111
(303) 868-1731
michelle.davidson@cooperssmallbatch.com
www.cooperssmallbatch.com

2ND PLACE

Mango Madness
Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads@gmail.com

3RD PLACE

Lime 'n-Da Coconut
Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads.com

KID-FRIENDLY

Salsa

1ST PLACE

Texas Texas Picklelicious
Salsa
Sanderson Specialty Foods
Brian Sanderson
5035 Burnet Rd Ste 200
Austin, TX 78756
(512) 791-5934
brian@sandersonfoods.com
www.texastexasalsa.com

2ND PLACE

Papa's Salsa Mild
The Fresh Chile Company
Morgan Baylor
320 E. Wyatt Dr. Suite C
Las Cruces, NM 88001
(575) 644-3708
marketing@freshchileco.com
www.freshchileco.com

3RD PLACE

Red's Original Salsa
Evil Cowboy
Kyle Riddlesperger
644 Williams Way
Richardson, TX 75080
(469) 751-7771
info@evilcowboy.com
//www.evilcowboy.com

KID-FRIENDLY

Table Condiments

1ST PLACE

Tobago Keys
Peruvian Gold Grilling
Sauce
Trinidad Gold LLC
Mary Jane Barnes
3317 Royal Palm Drive
Jacksonville Beach, FL 32250
(904) 626-1522
trinidad@bellsouth.net

2ND PLACE

Meat Juice
Rum and Que
Matt Melville
37 Exmouth Rd Northcote
Auckland, 0627
(+64) 211418449
rumandque@gmail.com
www.rumandque.com/

3RD PLACE

Jumpin' Jack's Sweet
Heat Honey Mustard
Deep Fork Foods
Cyndi Stewart
3099 Herrick Road
Beggs, OK 74421
(918) 261-7569
cstewart@deepforkfoods.com
www.deepforkfoods.com

KID-FRIENDLY

Unique

1ST PLACE

Ginger Rescue®
Chewable Ginger Tablets
—Mighty Mango
The Ginger People
Abbie Leeson
215 Reindollar Avenue
Marina, CA 93933
(831) 594-7977
abbie@gingerpeople.com
https://gingerpeople.com/

2ND PLACE

Pure Green Chile Roast
Mild
The Fresh Chile Company
Morgan Baylor
320 E. Wyatt Dr. Suite C
Las Cruces, NM 88001
(575) 644-3708
marketing@freshchileco.com
www.freshchileco.com

3RD PLACE

Small Town Spice Mild
Pepper Butter
Deep Fork Foods
Cyndi Stewart
3099 Herrick Road
Beggs, OK 74421
(918) 261-7569
cstewart@deepforkfoods.com
www.deepforkfoods.com

MARKETING AND ADVERTISING

Company or Product Logo

1ST PLACE

Casa M Spice Co®
Mike Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
jennifer@casamspice.com
www.casamspice.com

2ND PLACE

Company LOGO
TD's Brew & BBQ
Tearl Dunlap
1405 E Gum
Lovington, NM 88260
(575) 631-0123
tearl@dunlap@tdsbrewandbbq.com
www.tdsbrewandbbq.com

3RD PLACE

Zia Hatch Chile Salsa
(Sweet & Mild)
Zia Hatch Chile Company
Nathaniel Cotanch
885 Park Ave 4E
Brooklyn, NY 11206
nate@ziagreenchileco.com
www.ziahatchchileco.com

MARKETING AND ADVERTISING

Gift Basket/Box

1ST PLACE

Bravado Spice Gift Pack
Bravado Spice
Vince Blasco
7025 W Tidwell Rd., Ste. 103 Bldg. H
Houston, TX 77092
(312) 339-1971
vince@bravadospice.com
www.bravadospice.com

2ND PLACE

Barbecue Seasoning
Collection
The Spice Lab
Angie Niehoff
4000 N Dixie Highway Suite 100
Pompano Beach, FL 33064
(305) 582-7450
press@thespicelab.com
www.spices.com

3RD PLACE

Mini Ranch Pack®
Casa M Spice Co®
Mike Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
jennifer@casamspice.com
www.casamspice.com

MARKETING AND ADVERTISING

Product Label

1ST PLACE

MisoHot Chili Paste
MisoHot
Curtis Bell
5500 DTC Pkwy. #1103
Greenwood Village, CO 80111
(303) 7173824
Curtis@miso-hot.com
www.MisoHot.com



MisoHot is a miso-based chili paste. Unlike most other chili pastes that use vinegar or oil as their base, we are one of the few to use miso. This means you're not just tasting acidity and spice, there's a punch of savory flavor followed by the heat you'd expect from six varieties of peppers.

2ND PLACE

Behrnes' Chipotle Pepper
Salt
Behrnes' Pepper Salt
Jan Olavarri
5313 E Side Ave
Dallas, TX 75214
(214) 724-0581
jan.olavarri@gmail.com
www.behrnes.com

3RD PLACE

Behrnes' Reaper Pepper
Salt
Behrnes' Pepper Salt
Jan Olavarri
5313 E Side Ave
Dallas, TX 75214
(214) 724-0581
jan.olavarri@gmail.com
www.behrnes.com

MARKETING AND ADVERTISING

Product Packaging

1ST PLACE

Cooper's Small Batch
Spice Grinders
Cooper's Small Batch
Michelle Davidson
11329 E. Maplewood Ave
Englewood, CO 80111
(303) 868-1731
michelle.davidson@cooperssmallbatch.com
www.cooperssmallbatch.com

2ND PLACE

Stainless Shakers
Casa M Spice Co®
Mike Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
jennifer@casamspice.com
www.casamspice.com

3RD PLACE

SINFUL BBQ - The Hot
Sauce - Red Habanero
Sinful BBQ
Rei Rubio
27791 Aberdeen
Mission Viejo, CA 92691
(949) 289-0279
lisa@lisahersman.com
www.sinfulbbq.com

MARKETING AND ADVERTISING

Social Media Page

1ST PLACE

www.instagram.co/
casamspice/
Casa M Spice Co®
Mike Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
jennifer@casamspice.com
www.casamspice.com

2ND PLACE

https://www.facebook.
com/blondebeardsbuffalo
Blonde Beard's Buffalo
Sauce
Cara Nelson
2230 S Braun Ct
Lakewood, CO 80228
(678) 557-5081
cara@blondebeards.com
https://blondebeards.com/

3RD PLACE

Zia Hatch Chile Salsa
(Sweet & Mild)
Zia Hatch Chile Company
Nathaniel Cotanch
885 Park Ave 4E
Brooklyn, NY 11206
nate@ziagreenchileco.com
www.ziahatchchileco.com

MARKETING AND ADVERTISING

Website

1ST PLACE

Bazodee Hot Hot Soca
Sauce
Mavis Foods, LLC
Debra Sandler
45 South Park Place Suite 237
Morristown, NJ 07960
(908) 798-0687
debra.sandler@mavisfoods.com
www.bazodee.com

2ND PLACE

www.casamspice.com
Casa M Spice Co®
Mike Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
jennifer@casamspice.com
www.casamspice.com

3RD PLACE

blondebeards.com
Blonde Beard's Buffalo
Sauce
Cara Nelson
2230 S Braun Ct
Lakewood, CO 80228
(678) 557-5081
cara@blondebeards.com
https://blondebeards.com/

2021 Scovie Award Winners

BARBECUE COOK IT UP

Dry Rub/Seasoning-All Purpose

1ST PLACE

Smoked Butchers Blend

The Spice Lab
Angie Niehoff
4000 N Dixie Highway Suite 100
Pompano Beach, FL 33064
(305) 582-7450
press@thespice.com
www.spices.com

2ND PLACE

Brown Sugar Mustard Rub

The Spice Lab
Angie Niehoff
4000 N Dixie Highway Suite 100
Pompano Beach, FL 33064
(305) 582-7450
press@thespice.com
www.spices.com

3RD PLACE

Carne Sutra

TD's Brew & BBQ
Tearl Dunlap
1405 E Gum
Lovington, NM 88260
(575) 631-0123
tearlunlap@tdsbrewandbbq.com
www.tdsbrewandbbq.com

MEAT REQUIRED

Dry Rub/Seasoning-All Purpose

1ST PLACE

Fat Boy Caliente Rub

Fat Boy BBQ
Kirk Malzer
107 Elm Street #26
Hickman, NE 68372
(402) 480-7167
info@fatboyglobal.com
www.bestnaturalbbq.com

2ND PLACE

Dry Rub

Red Ass Gourmet
Brandon Lewis
27987 Pine Grove Trl
Conifer, CO 80433
(720) 212-1667
redassgourmetspiceco@gmail.com
https://redassgourmetspiceco.com



If you are serious about your barbecue, smoking, and cooking, you have to be serious about the seasonings you use. That is why we developed a line of seasonings specifically for your favorite foods. They are formulated to bring out the best flavor from pork, chicken, beef, fish, vegetables, soups, and dips.

3RD PLACE

3 Chile Cilantro

TD's Brew & BBQ
Tearl Dunlap
1405 E Gum
Lovington, NM 88260
(575) 631-0123
tearlunlap@tdsbrewandbbq.com
www.tdsbrewandbbq.com

MEAT REQUIRED

Dry Rub/Seasoning-Southwest

1ST PLACE

Hatch Spice Blend

The Fresh Chile Company
Morgan Baylor
320 E. Wyatt Dr. Suite C
Las Cruces, NM 88001
(575) 644-3708
marketing@freshchileco.com
www.freshchileco.com

2ND PLACE

Uncontrolled Chain Reaction*

Casa M Spice Co*
Mike Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
jennifer@casamspice.com
www.casamspice.com

3RD PLACE

Fat Boy Coyote Canyon

Fat Boy BBQ
Kirk Malzer
107 Elm Street #26
Hickman, NE 68372
(402) 480-7167
info@fatboyglobal.com
www.bestnaturalbbq.com

MEAT REQUIRED

Dry Rub/Seasoning-Unique

1ST PLACE

Uncontrolled Pecking Order*

Casa M Spice Co*
Mike Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
jennifer@casamspice.com
www.casamspice.com

2ND PLACE

Uncontrolled Chain Reaction*

Casa M Spice Co*
Mike Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
jennifer@casamspice.com
www.casamspice.com

3RD PLACE

Uncontrolled Cattle Drive*

Casa M Spice Co*
Mike Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
jennifer@casamspice.com
www.casamspice.com

MEAT REQUIRED

Grilling Sauce

1ST PLACE

Demitri's Bloody Mary Seasoning Classic Recipe

Gourmet Mixes, Inc.
Demitri Pallis
8230 5th Ave S Ste A
Seattle, WA 98108
(206) 764-6006
kelly@demitris.com
www.demitris.com

2ND PLACE

Mama Julie's Jamaican Jerk Sauce

Caribbean Heat
Baldeo Joe S. Singh
1915 Ulysses St NE
Minneapolis, MN 55418
(612) 558-9807
singhsheat@gmail.com

3RD PLACE

Byron Bay Chilli Company Fiery Coconut Hot Sauce with Curry and Ginger

Byron Bay Chilli Co.
John Boland
18 Goonengerry Mill Rd
Goonengerry NSW, NSW 2482
412757826
john@byronbaychilli.com
www.byronbaychilli.com

MEAT REQUIRED

Marinade

1ST PLACE

Demitri's Bloody Mary Seasoning Classic Recipe

Gourmet Mixes, Inc.
Demitri Pallis
8230 5th Ave S Ste A
Seattle, WA 98108
(206) 764-6006
kelly@demitris.com
www.demitris.com

2ND PLACE

Byron Bay Chilli Company Fiery Coconut Hot Sauce with Curry and Ginger

Byron Bay Chilli Co.
John Boland
18 Goonengerry Mill Rd
Goonengerry NSW, NSW 2482
412757826
john@byronbaychilli.com
www.byronbaychilli.com

3RD PLACE

Tobago Keys Peruvian Gold Grilling Sauce

Trinidad Gold LLC
Mary Jane Barnes
3317 Royal Palm Drive
Jacksonville Beach, FL 32250
(904) 626-1522
trinidad@bellsouth.net

MEAT REQUIRED

Unique

1ST PLACE

Bazodee Real Trini Curry

Mavis Foods, LLC
Debra Sandler
45 South Park Place Suite 237
Morristown, NJ 07960
(908) 798-0687
debra.sandler@mavisfoods.com
www.bazodee.com

2ND PLACE

Byron Bay Chilli Company Fiery Coconut Hot Sauce with Curry and Ginger

Byron Bay Chilli Co.
John Boland
18 Goonengerry Mill Rd
Goonengerry NSW, NSW 2482
412757826
john@byronbaychilli.com
www.byronbaychilli.com

3RD PLACE

Harissa Seasoning

The Spice Lab
Angie Niehoff
4000 N Dixie Highway Suite 100
Pompano Beach, FL 33064
(305) 582-7450
press@thespice.com
www.spices.com

MEAT REQUIRED

Wing Sauce

1ST PLACE

Bazodee Soca Sauce

Mavis Foods, LLC
Debra Sandler
45 South Park Place Suite 237
Morristown, NJ 07960
(908) 798-0687
debra.sandler@mavisfoods.com
www.bazodee.com

2ND PLACE

Byron Bay Chilli Company Fiery Coconut Hot Sauce with Curry and Ginger

Byron Bay Chilli Co.
John Boland
18 Goonengerry Mill Rd
Goonengerry NSW, NSW 2482
412757826
john@byronbaychilli.com
www.byronbaychilli.com

3RD PLACE

Bazodee Hot Hot Soca Sauce

Mavis Foods, LLC
Debra Sandler
45 South Park Place Suite 237
Morristown, NJ 07960
(908) 798-0687
debra.sandler@mavisfoods.com
www.bazodee.com

NO MEAT REQUIRED

Dry Mixes

1ST PLACE

BrewBQ Spicy BBQ Spice Mix

The Brew Chef
Tiffany Shake
9510 South Poppy Lane
Sandy, UT 84094
(801) 971-0517
tiffany@thebrewchef.com
www.thebrewchef.com

2ND PLACE

BrewBQ Bacon Jalapeño BBQ Spice Mix

The Brew Chef
Tiffany Shake
9510 South Poppy Lane
Sandy, UT 84094
(801) 971-0517
tiffany@thebrewchef.com
www.thebrewchef.com

3RD PLACE

Wicked Guacamole Seasoning

Red Ass Gourmet
Brandon Lewis
27987 Pine Grove Trl
Conifer, CO 80433
(720) 212-1667
redassgourmetspiceco@gmail.com
https://redassgourmetspiceco.com/

NO MEAT REQUIRED

Unique

1ST PLACE

Bazodee Real Trini Curry

Mavis Foods, LLC
Debra Sandler
45 South Park Place Suite 237
Morristown, NJ 07960
(908) 798-0687
debra.sandler@mavisfoods.com
www.bazodee.com

2ND PLACE

Byron Bay Chilli Company Fiery Coconut Hot Sauce with Curry and Ginger

Byron Bay Chilli Co.
John Boland
18 Goonengerry Mill Rd
Goonengerry NSW, NSW 2482
412757826
john@byronbaychilli.com
www.byronbaychilli.com

2ND PLACE

Paulita's Radiatorie Pasta with Green Chile Cheese Sauce (Hot)

Paulita's New Mexico
Paula Porter
1533 35th Circle SE
Rio Rancho, NM 87124
(505) 896-1078
paulita@paulitasnewmexico.com
www.paulitasnewmexico.com

3RD PLACE

Fresh Red Chile Sauce Medium

The Fresh Chile Company
Morgan Baylor
320 E. Wyatt Dr. Suite C
Las Cruces, NM 88001
(575) 644-3708
marketing@freshchileco.com
www.freshchileco.com

PREPARED SAUCE

Green Chile

1ST PLACE

Pure Green Chile Roast Hot

The Fresh Chile Company
Morgan Baylor
320 E. Wyatt Dr. Suite C
Las Cruces, NM 88001
(575) 644-3708
marketing@freshchileco.com
www.freshchileco.com

2ND PLACE

Los Roast New Mexico Green Chile Sauce

—X-HOT

Los Roast
Marshall Berg
6635 North Baltimore
Portland, OR 97203
(503) 830-5310
sales@losroast.com
www.losroast.com

3RD PLACE

Sadie's Green Chile Sauce

Sadie's of New Mexico
Gilbert Sanchez
6230 Fourth St NW
Los Ranchos, NM 87107
(505) 345-5339
gilbert@sadiesofnewmexico.com
www.sadiesofnewmexico.com

PREPARED SAUCE

Red Chile

1ST PLACE

Abuela's Traditional Red Chile Sauce

The Fresh Chile Company
Morgan Baylor
320 E. Wyatt Dr. Suite C
Las Cruces, NM 88001
(575) 644-3708
marketing@freshchileco.com
www.freshchileco.com

2ND PLACE

CATALINA'S RED CHILE SALSA

STOCKTON FOODS INC
Derric Juano
PO Box 690515
Stockton, CA 95269
(209) 298-0465
stocktonfoods@gmail.com
www.catalinashotsauce.com

3RD PLACE

Los Roast New Mexico Red Chile Sauce —X-HOT

Los Roast
Marshall Berg
6635 North Baltimore
Portland, OR 97203
(503) 830-5310
sales@losroast.com
losroast.com

PREPARED SAUCE

Stir-Fry Sauce

1ST PLACE

Thrive Coconut Yellow Curry

Thrive Sauce Co
Erika Reagor
7126 N Williams Ave
Portland, OR 97217
(503) 396-3828
hello@thrivesauceco.com
www.thrivesauceco.com

2021 Scovie Award Winners

2ND PLACE

Spicy Sweet Soy Sauce

HAB Sauce

David van Overeem
6185 SW 163rd Pl.
Beaverton, OR 97007
(503) 317-0257
habsauce@gmail.com



HAB Sauce is a small batch craft hot sauce maker out of Portland, Oregon focused on flavor while adding the perfect balance of heat. Known for their beautifully designed labels by graffiti artists and their Hip-Hop collaborations. Amplify the flavor of your favorite foods.

3RD PLACE

Weak Knees Gochujang Sriracha

Bushwick Kitchen Karey Cavaney

1427 3rd Street Promenade Suite 201
Santa Monica, CA 90401
(650) 380-2184
kcavaney@blazep.com
https://bushwickkitchen.com/

PREPARED SAUCE

Unique

1ST PLACE

MisoHot Chili Paste

MisoHot
Curtis Bell
5500 DTC Pkwy #1103
Greenwood Village, CO 80111
(303) 717-3824
Curtis@miso.com
www.MisoHot.com

2ND PLACE

Red/Green Chile Blend Hot

The Fresh Chile Company
Morgan Baylor
320 E. Wyatt Dr. Suite C
Las Cruces, NM 88001
(575) 644-3708
marketing@freshchileco.com
www.freshchileco.com

3RD PLACE

Traditonal Cascabel Salsa Gourmet

Cascabel Salsa Gourmet
Stephanie Goni-Fuentes
3805 W Alabama St. #5304
Houston, TX 77027
(412) 245-7028
stephanie.goni@cascabelsalsa.com
www.cascabelsalsa.com

PROCESSED SALSA

All-Natural

1ST PLACE

Sriracha Salsa

Salsa God
Danny Mayans
802 9th Ave #3D
New York, NY 10019
(646) 359-0573
danny@thesalsagod.com
https://salsagod.com/

2ND PLACE

Smoky Garlic Chipotle Salsa

Salsa God
Danny Mayans
802 9th Ave #3D
New York, NY 10019
(646) 359-0573
danny@thesalsagod.com
https://salsagod.com/

3RD PLACE

Zia Hatch Chile Salsa (HOT)

Zia Hatch Chile Company
Nathaniel Cotanch
885 Park Ave 4E
Brooklyn, NY 11206
nate@ziagreenchileco.com
www.ziahatchchileco.com

PROCESSED SALSA

Fruit

1ST PLACE

Mama Julie's Habanero Peach Salsa

Caribbean Heat
Baldeo Joe S. Singh
1915 Ulysses St NE
Minneapolis, MN 55418
(612) 558-9807
singhsheat@gmail.com

2ND PLACE

Red's Mango Habanero Hot Sauce

Evil Cowboy
Kyle Riddlesperger
644 Williams Way
Richardson, TX 75080
(469) 751-7771
info@evilcowboy.com
www.evilcowboy.com

3RD PLACE

Fessler's Peach Salsa

Fessler's Sauces
Julie Fessler
8930 N Christine Dr
Brighton, MI 48114
(810) 844-1467
julie@fesslerssauces.com
www.fesslerssauces.com



Our best seller and multiple year Award Winner! Pure Peach makes this one sweet, delicious salsa with mild/med. heat. No tomatoes in this salsa, just pure peach goodness. GLUTEN-free, vegetarian, chemical free, and preservative free. Try it over cream cheese as a spread. Yum!

PROCESSED SALSA

Habanero

1ST PLACE

Mama Julie's Habanero Peach Salsa

Caribbean Heat
Baldeo Joe S. Singh
1915 Ulysses St NE
Minneapolis, MN 55418
(612) 558-9807
singhsheat@gmail.com

2ND PLACE

Salsa

Chilis
Tamas Morocz
Zahradna 513/17
Jahodna, 93021
(00421) 907060776
morocztomi@gmail.com
www.chilis.sk

2ND PLACE

Hellfighter Habanero

Smoke Point Foods
Adrian Swails
15230 Beacham Dr
Houston, TX 77070
(832) 248-1837
info@smokepointfoods.com
https://smokepointfoods.com/

3RD PLACE

Red's Mango Habanero Hot Sauce

Evil Cowboy
Kyle Riddlesperger
644 Williams Way
Richardson, TX 75080
(469) 751-7771
info@evilcowboy.com
www.evilcowboy.com

PROCESSED SALSA

Hot

1ST PLACE

The Heater

Smoke Point Foods
Adrian Swails
15230 Beacham Dr
Houston, TX 77070
(832) 248-1837
info@smokepointfoods.com
https://smokepointfoods.com/

2ND PLACE

Sadie's Hot Salsa

Sadie's of New Mexico
Gilbert Sanchez
6230 Fourth St NW
Los Ranchos, NM 87107
(505) 345-5339
gilbert@sadiesofnewmexico.com
www.sadiesofnewmexico.com

3RD PLACE

Mama's Salsa

The Fresh Chile Company
Morgan Baylor
320 E. Wyatt Dr. Suite C
Las Cruces, NM 88001
(575) 644-3708
marketing@freshchileco.com
www.freshchileco.com

PROCESSED SALSA

Medium

1ST PLACE

The Heater

Smoke Point Foods
Adrian Swails
15230 Beacham Dr
Houston, TX 77070
(832) 248-1837
info@smokepointfoods.com
https://smokepointfoods.com/

2ND PLACE

Traditional Medium Salsa

New Mexico Sabor, LLC
Carla Gallegos-Ortega
318 Isleta Blvd SW, Suite 355
Albuquerque, NM 87105
(505) 315-1216
carla@newmexicosabor.com
www.newmexicosabor.com/

3RD PLACE

Papa's Salsa Medium

The Fresh Chile Company
Morgan Baylor
320 E. Wyatt Dr. Suite C
Las Cruces, NM 88001
(575) 644-3708
marketing@freshchileco.com
www.freshchileco.com

PROCESSED SALSA

Mild

1ST PLACE

Lucky #13

Smoke Point Foods
Adrian Swails
15230 Beacham Dr
Houston, TX 77070
(832) 248-1837
info@smokepointfoods.com
https://smokepointfoods.com/

2ND PLACE

Salsa Verde

New Mexico Sabor, LLC
Carla Gallegos-Ortega
318 Isleta Blvd SW, Suite 355
Albuquerque, NM 87105
(505) 315-1216
carla@newmexicosabor.com
www.newmexicosabor.com/

3RD PLACE

Lobo Salsa by Sadie's

Sadie's of New Mexico
Gilbert Sanchez
6230 Fourth St NW
Los Ranchos, NM 87107
(505) 345-5339
gilbert@sadiesofnewmexico.com
www.sadiesofnewmexico.com

PROCESSED SALSA

Specialty Chile

1ST PLACE

Zia Hatch Chile Salsa (HOT)

Zia Hatch Chile Company
Nathaniel Cotanch
885 Park Ave 4E
Brooklyn, NY 11206
nate@ziagreenchileco.com
www.ziahatchchileco.com

2ND PLACE

Texas Texas Smoky Madness

Sanderson Specialty Foods
Brian Sanderson
5035 Burnet Rd Ste 200
Austin, TX 78756
(512) 791-5934
brian@sandersonfoods.com
www.texastexasalsa.com

3RD PLACE

Traditonal Cascabel Salsa Gourmet

Cascabel Salsa Gourmet
Stephanie Goni-Fuentes
3805 W Alabama St. #5304
Houston, TX 77027
(412) 245-7028
stephanie.goni@cascabelsalsa.com
www.cascabelsalsa.com

PROCESSED SALSA

Unique

1ST PLACE

Lucky #13

Smoke Point Foods
Adrian Swails
15230 Beacham Dr
Houston, TX 77070
(832) 248-1837
info@smokepointfoods.com
https://smokepointfoods.com/

2ND PLACE

Viva La Verde

Smoke Point Foods
Adrian Swails
15230 Beacham Dr
Houston, TX 77070
(832) 248-1837
info@smokepointfoods.com
https://smokepointfoods.com/

3RD PLACE

Sadie's Roasted Garlic Salsa

Sadie's of New Mexico
Gilbert Sanchez
6230 Fourth St NW
Los Ranchos, NM 87107
(505) 345-5339
gilbert@sadiesofnewmexico.com
www.sadiesofnewmexico.com

PROCESSED SALSA

Verde

1ST PLACE

Zia Hatch Chile Salsa (HOT)

Zia Hatch Chile Company
Nathaniel Cotanch
885 Park Ave 4E
Brooklyn, NY 11206
nate@ziagreenchileco.com
www.ziahatchchileco.com

2ND PLACE

Viva La Verde

Smoke Point Foods
Adrian Swails
15230 Beacham Dr
Houston, TX 77070
(832) 248-1837
info@smokepointfoods.com
https://smokepointfoods.com/

3RD PLACE

Pure Green Chile Roast Hot

The Fresh Chile Company
Morgan Baylor
320 E. Wyatt Dr. Suite C
Las Cruces, NM 88001
(575) 644-3708
marketing@freshchileco.com
www.freshchileco.com

PROCESSED SALSA

XXX Hot

1ST PLACE

Roja Diablo Salsa

La Familia Salsa Co
Ellerie Strunk
3235 Blue Jay Dr
New Braunfels, TX 78130
(361) 876-2701
estrunk@live.com
www.lafamiliasalsa.com

2ND PLACE

Mama Julie's Habanero Peach Salsa

Caribbean Heat
Baldeo Joe S. Singh
1915 Ulysses St NE
Minneapolis, MN 55418
(612) 558-9807
singhsheat@gmail.com

3RD PLACE

XX Diablo Salsa

La Familia Salsa Co
Ellerie Strunk
3235 Blue Jay Dr
New Braunfels, TX 78130
(361) 876-2701
estrunk@live.com
www.lafamiliasalsa.com

SAVORY SNACKS

Savory Snacks

1ST PLACE

Mikey V's Foods BBQ Gator Toes

Mikey V's Foods
Mikey V
720 Blue Agave Lane
Georgetown, TX 78626
(909) 841-4005
mikeyvsfoods@yahoo.com
www.mikeyvsfoods.com

2ND PLACE

Cowboy Kettle Crunch

Deep Fork Foods
Cyndi Stewart
3099 Herrick Road
Beggs, OK 74421
(918) 261-7569
cstewart@deepforkfoods.com
www.deepforkfoods.com

3RD PLACE

Chicken Wing Rubbed Pretzel Bits

Wing-A-Lings Dry Rubs & Seasonings
Shanin Stoddard
8136 Ashery Lane
Cicero, NY 13039
(315) 663-7922
sas@wingalingsdryrubs.com
www.wingalingsdryrubs.com

2021 Scovie Award Winners

SPICY SNACKS

Chips

1ST PLACE

Burning Pain Habanero Chips

Puszt Peppers GmbH
Andrea Arlt
Forststraße 11
Prutting, 83134
(049) 172/8169613
info@puszt-peppers.de
www.puszt-peppers.de

2ND PLACE

Burning Pain Jalapeño Chips

Puszt Peppers GmbH
Andrea Arlt
Forststraße 11
Prutting, 83134
(049) 172/8169613
info@puszt-peppers.de
www.puszt-peppers.de

3RD PLACE

Sadie's Tostadas

Sadie's of New Mexico
Gilbert Sanchez
6230 Fourth St NW
Los Ranchos, NM 87107
(505) 345-5339
gilbert@sadiesofnewmexico.com
www.sadiesofnewmexico.com

SPICY SNACKS

Snacks

1ST PLACE

Jalapeño Pecan Crunch

Deep Fork Foods
Cyndi Stewart
3099 Herrick Road
Beggs, OK 74421
(918) 261-7569
cstewart@deepforkfoods.com
www.deepforkfoods.com

2ND PLACE

Green Chile Lemon Parmesan

Badlands Jerky LLC
Deborah Lee
3483 Hunters Meadows Cr NE
Rio Rancho, NM 87144
(505) 288-1311
badlands.nmjerky.amy@gmail.com
badlandsjerkynm.com

3RD PLACE

Jalapeño Hot Rod

Badlands Jerky LLC
Deborah Lee
3483 Hunters Meadows Cr NE
Rio Rancho, NM 87144
(505) 288-1311
badlands.nmjerky.amy@gmail.com
www.badlandsjerkynm.com

SPICY SNACKS

Unique

1ST PLACE

Sweet Thangs

Badlands Jerky LLC
Deborah Lee
3483 Hunters Meadows Cr NE
Rio Rancho, NM 87144
(505) 288-1311
badlands.nmjerky.amy@gmail.com
www.badlandsjerkynm.com

2ND PLACE

Cowboy Kettle Crunch

Deep Fork Foods
Cyndi Stewart
3099 Herrick Road
Beggs, OK 74421
(918) 261-7569
cstewart@deepforkfoods.com
www.deepforkfoods.com

3RD PLACE

Jalapeño Crackers

Mary's Gone Crackers
Jamie Yale
9480 N Virginia Street
Reno, NV 89506
(610) 7314993
jyale@blazepr.com
www.marysgonecrackers.com/

SWEET HEAT

Jams/Jellies-Hot

1ST PLACE

Momma's Habanero Jelly

R&D Foods
D'ette Walton
478 Waterbury Ct
Belleville, MI 48111
(734) 961-5751
poppashotsauce@yahoo.com
www.twistofsweetheat.com



Momma's Habanero Jelly is a sweet and spicy pepper jelly, the habanero peppers provide enough kick to keep you wanting more. Use as a spread over cream cheese or glaze over your favorite meat or seafood. Order this award-winning product and others today at www.twistofsweetheat.com.

2ND PLACE

Sneaky Ghost

Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads@gmail.com



This is one fiery sauce! A blend of locally grown Ghost pepper, Habanero, Thai chili & red Jalapeño. Glaze chicken, beef, or pork with it. A great gift for friends (or you) who can never get things hot enough. Just when you think it's as hot as it's gonna get – the ghost pepper sneaks up on you and, wow, that's hot.

3RD PLACE

Blazin' Habanero Jelly

LoneStar Pepper Co
Monique Mistler
9120 Belaire Dr
North Richland Hills, TX 76182
(972) 824-9581
moniquemistler@hotmail.com
www.lonestarpepperco.com

3RD PLACE

Raspberry Habanero

Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads@gmail.com



The fiery Habanero is blended with local raspberries to bring you one of our favorite sauces. Tasty glaze on chicken, pork, or fish. Marinate skirt steak or shrimp and throw on the grill. Whisk with olive oil and a drizzle of balsamic vinegar for a tasty dressing. A favorite over cream cheese with crackers or as a topping for ice cream!

SWEET HEAT

Jams/Jellies-Medium

1ST PLACE

Hot Pepper Jam

Round Rock Jelly & Co.
Sheri Valencia
2751 Enza Ct.
Round Rock, TX 78665
(760) 805-6600
roundrockjellyandco@yahoo.com
www.roundrockjellyandco.com

2ND PLACE

Raspberry Habanero Jam

Johnson Berry Farm
James Johnson
2908 Wiggins Rd SE
Olympia, WA 98501
(360) 888-0822
james@johnsonberryfarm.com
www.johnsonberryfarm.com



All Fresh Raspberry Jam, then a soft Heat comes on the backend. This is everyone's favorite on Cream cheese and Crackers. Don't be scared of the Habaneros...it's only a 2 out of 5-star heat level. The raspberries are grown on our certified organic farm and the jam is made weekly, in small 7 jar batches.

3RD PLACE

Raspberry Habanero

Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads@gmail.com



The fiery Habanero is blended with local raspberries to bring you one of our favorite sauces. Tasty glaze on chicken, pork, or fish. Marinate skirt steak or shrimp and throw on the grill. Whisk with olive oil and a drizzle of balsamic vinegar for a tasty dressing. A favorite over cream cheese with crackers or as a topping for ice cream!

SWEET HEAT

Jams/Jellies-Mild

1ST PLACE

Marionberry Blast

Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads@gmail.com

2ND PLACE

Texas Barfight Jam

Round Rock Jelly & Co.
Sheri Valencia
2751 Enza Ct.
Round Rock, TX 78665
(760) 805-6600
roundrockjellyandco@yahoo.com
www.roundrockjellyandco.com

3RD PLACE

Rage n' Red Jalapeño

Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads@gmail.com



A Pepperheads favorite!! Spice up your next stir-fry, hamburger, or baked potato. Fantastic on nachos. A locally grown Red Jalapeño makes this sauce spicy enough for those that want some heat and just right for those that can't handle a ton of spice.

SWEET HEAT

Jams/Jellies-XXX Hot

1ST PLACE

Grimm Reaper

Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads@gmail.com

2ND PLACE

Sneaky Ghost

Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads@gmail.com



This is one fiery sauce! A blend of locally grown Ghost pepper, Habanero, Thai chili & red Jalapeño. Glaze chicken, beef, or pork with it. A great gift for friends (or you) who can never get things hot enough. Just when you think it's as hot as it's gonna get – the ghost pepper sneaks up on you and, wow, that's hot.

3RD PLACE

Scorpion Sting

Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads@gmail.com

SWEET HEAT

Sweet Sauces

1ST PLACE

Raspberry Habanero

Rose City Pepperheads
Susan McCormick
16285 SW 85th Ave Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads@gmail.com



The fiery Habanero is blended with local raspberries to bring you one of our favorite sauces. Tasty glaze on chicken, pork, or fish. Marinate skirt steak or shrimp and throw on the grill. Whisk with olive oil and a drizzle of balsamic vinegar for a tasty dressing. A favorite over cream cheese with crackers or as a topping for ice cream!

2ND PLACE

Backdraft Fire Sauce

Trinidad Gold LLC
Mary Jane Barnes
3317 Royal Palm Drive
Jacksonville Beach, FL 32250
(904) 626-1522
trinidad@bellsouth.net

3RD PLACE

Bees Knees Spicy Honey

Bushwick Kitchen
Karey Cavaney
1427 3rd Street Promenade Suite 201
Santa Monica, CA 90401
(650) 380-2184
kcavaney@blazepr.com
<https://bushwickkitchen.com/>

SWEET HEAT

Unique

1ST PLACE

Jumpin' Jack's Candied Jalapeños

Deep Fork Foods
Cyndi Stewart
3099 Herrick Road
Beggs, OK 74421
(918) 261-7569
cstewart@deepforkfoods.com
www.deepforkfoods.com

2ND PLACE

Pure Heat Gourmet Sauce Garlic Heat

Pure Heat Gourmet Sauce
Reggie Smith
7 Van Crest Lane
Florissant, MO 63033
(314) 701-0405
reggie@stlpureheat.com
www.stlpureheat.com



Pure Heat's Garlic Heat is a world renowned, best-selling gourmet sauce that goes great on all meats, poultry and seafood.

3RD PLACE

Sizzlin' Strawberry Jelly

LoneStar Pepper Co
Monique Mistler
9120 Belaire Dr
North Richland Hills, TX 76182
(972) 824-9581
moniquemistler@hotmail.com
www.lonestarpepperco.com

2021 Scovie Award Winners

WING SAUCE

Fruit-Based

1ST PLACE

Cherry Chipotle

TD's Brew & BBQ

Tearl Dunlap

1405 E Gum
Lovington, NM 88260
(575) 631-0123
tearldunlap@tdsbrewandbbq.com
www.tdsbrewandbbq.com

2ND PLACE

Atomic Pineapple

TD's Brew & BBQ

Tearl Dunlap

1405 E Gum
Lovington, NM 88260
(575) 631-0123
tearldunlap@tdsbrewandbbq.com
www.tdsbrewandbbq.com

3RD PLACE

El Diablo's Strawberry Stinger Sauce

Johnson Berry Farm

James Johnson

2908 Wiggins Rd SE
Olympia, WA 98501
(360) 888-0822
james@johnsonberryfarm.com
www.johnsonberryfarm.com



JohnsonBerryfarm.com

This will give you 30 seconds of fresh Strawberry Jam then, look out, the heat comes in fast. We use Ghost, Viper, and Scorpion Peppers, true 5 out of 5 Heat! Try this on wings, pork chops, or even vanilla ice cream. We use our own Certified Organic Strawberries and cook this weekly, in our certified kitchen on our farm in Olympia, WA.

WING SAUCE

Traditional-Hot

1ST PLACE

Grimm Reaper

Rose City Pepperheads

Susan McCormick

16285 SW 85th Ave Ste 403
Portland, OR 97224
(503) 329-8081

rosecitypepperheads@gmail.com
www.rosecitypepperheads@gmail.com



We finally created the hottest in our line of pepper jelly! Sweet and powerful heat dances across your tongue with the Carolina Reaper pepper. Use as a glaze on chicken, beef, or pork. Enhance your chili or create some tasty hot wings.

2ND PLACE

Mama Julie's Fiery Herb Wing Sauce

Caribbean Heat

Baldeo Joe S. Singh

1915 Ulysses St NE
Minneapolis, MN 55418
(612) 558-9807
singhsheat@gmail.com

3RD PLACE

Sneaky Ghost

Rose City Pepperheads

Susan McCormick

16285 SW 85th Ave Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads@gmail.com



The fiery Habanero is blended with local raspberries to bring you one of our favorite sauces. Tasty glaze on chicken, pork, or fish. Marinate skirt steak or shrimp and throw on the grill. Whisk with olive oil and a drizzle of balsamic vinegar for a tasty dressing. A favorite over cream cheese with crackers or as a topping for ice cream!

WING SAUCE

Traditional-Mild Medium

1ST PLACE

Bazodee Hot Hot Soca Sauce

Mavis Foods, LLC

Debra Sandler

45 South Park Place Suite 237
Morristown, NJ 07960
(908) 798-0687
debra.sandler@mavisfoods.com
www.bazodee.com

2ND PLACE

Rage n' Red Jalapeño

Rose City Pepperheads

Susan McCormick

16285 SW 85th Ave Ste 403
Portland, OR 97224
(503) 329-8081
rosecitypepperheads@gmail.com
www.rosecitypepperheads@gmail.com



A Pepperheads favorite!! Spice up your next stir-fry, hamburger, or baked potato. Fantastic on nachos. A locally grown Red Jalapeño makes this sauce spicy enough for those that want some heat and just right for those that can't handle a ton of spice.

3RD PLACE

Miss Swan's Perfect BBQ Sauce

CC-Jay

Kemisha Swan

142 Asbury Ave Apt 2e
Evanston, IL 60202
(773) 943-0370
Missswansbbq@gmail.com
www.swansbbq.com

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Blonde Beard's Buffalo Sauce

Cara Nelson

2230 S Braun Ct
Lakewood, CO 80228
(678) 5575081
cara@blondebeards.com
https://blondebeards.com/

2ND PLACE

Spicy Sweet Soy Sauce

HAB Sauce

David van Overeem

6185 SW 163rd Pl.
Beaverton, OR 97007
(503) 317-0257
habsauce@gmail.com



HAB Sauce is a small batch craft hot sauce maker out of Portland, Oregon focused on flavor while adding the perfect balance of heat. Known for their beautifully designed labels by graffiti artists and their Hip-Hop collaborations. Amplify the flavor of your favorite foods.

3RD PLACE

Black Magic

Blonde Beard's Buffalo Sauce

Cara Nelson

2230 S Braun Ct
Lakewood, CO 80228
(678) 557-5081
cara@blondebeards.com
https://blondebeards.com/



Puckerbutt Pepper Co.



237 Main Street

Ft Mill, SC 29715

(803) 802-9593

smokined@puckerbuttpeppercompany.com

www.puckerbuttpeppercompany.com

Smokin' Ed gained the pepper industry's attention making global headlines when he was awarded the Guinness World Record for the World's Hottest Chili Pepper; The Carolina Reaper measuring over 1.64 million Scoville Heat Units. Ed and his team continue to push the heat limits with new sauces and new heat.

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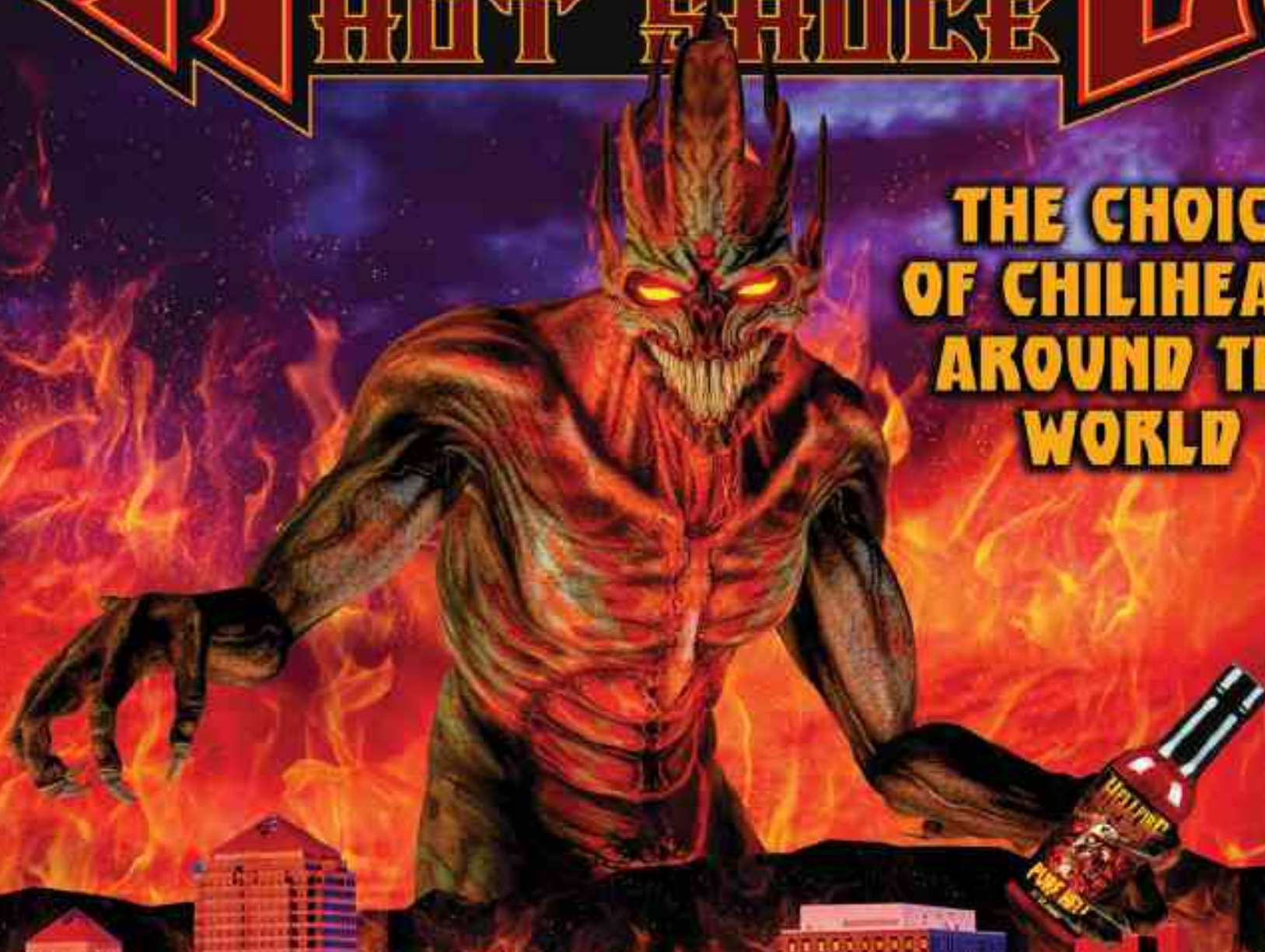


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