

jamberry

It's fruity and tart, but not sweet. A mixed berry, mildly spicy sriracha sauce.

Pairings: Brie cheese. Savory waffles. Duck + wild game animals. Sweet potatoes. Make an aioli.

Ingredients: roasted red pepper, water, strawberry, blueberry, blackberry, chile arbol, white vinegar, garlic, salt

hand grenade

A deeply fiery, richly umami, palette-pleasing sriracha. It's pineapple sweetened, instead of sugar, which lends a slightly sweet citrus finish. It's Merfs' classic red hot sauce, and a great alternative to the traditional sriracha.

Pairings: Burgers. Ramen. Pasta. Bloody Mary's and Micheladas. Chicken marinade.

Ingredients: roasted red pepper, pineapple, water, chile arbol, pineapple juice, garlic, white vinegar, salt

electric lime

It's savory and fresh with all the flavor of roasted Colorado grown jalapeno and hatch green chilies combined with onions and garlic and fresh lime juice. It's an all-purpose green hot sauce, and Merfs' most popular product.

Pairings: Breakfast. Green chili. Seafood. Guacamole. Use as salsa. Tacos + burritos.

Ingredients: roasted jalapenos, white vinegar, onion, lime juice, garlic, salt

fool's paradise

It's feisty, smoky, and deliciously fiery with a little sweetness from the roasted red bell peppers and fresh mango. Even though it contains ghost pepper, this sauce is not nuclear.

Pairings: Fire up hummus. Curry. Add a kick to soup. Marinate Tofu. Chicken Wings. Pork Tenderloin.

Ingredients: water, mango, roasted red pepper, white vinegar, garlic, salt, orange juice, ghost chili, monkfruit sweetener











www.merfscondiments.com kelly@merfscondiments.com 720.979.9802



peaches & scream

Merfs' very first hot sauce, reborn and relaunched as our super-hot. It's fruity, lemony, and VERY spicy. It's got all the brightness and heat of the Carolina reaper, the spiciest chili in the world right now.

Pairings: Seafood. Grilled Cheese. Fried chicken. Indian Cuisine. Use to make fruity salsa.

Ingredients: carrots, peaches, water, lemon juice, white vinegar, mango, monkfruit sweetener, salt, habanero, carolina reaper

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dancing queen

This is Merfs' OG chipotle hot sauce - made different than any other you'll find. It's peppery and tangy with a finish of sweet chipotle fire. Double smoked meco chilies make this a rich and intense flavor bomb!

Pairings: Pork marinade. Breakfast. Chili seasoning. Barbecue. Chipotle Ranch. Pizza.

Ingredients: apple cider vinegar, roasted red pepper, onion, garlic, monkfruit sweetener, guajillo chili, chipotle meco, salt, ghost chili

cooyon superhot

Merfs' first SuperHot sauce made with 6,000,000 Scoville capsaicin extract. It's a Caribbean-style hot sauce: very fruity up front, and a huge kick of spice on the back. It'll melt your face if you're not careful.

Name: Cooyon (pronounced coo – yawn): a Cajun French word for idiot or fool.

Pairings: Chicken, shrimp, ceviche, nachos, fruit salad. Wing eating contests (where you're trying to kill the participants)

Ingredients: habaneros, pineapple juice, water, apricots, lemon juice, garlic, white vinegar, monkfruit sweetener, salt, 6 million Scoville chili pepper extract

wildfire whiskey

Y'all know we love collaborations, and we've done another one with Branch and Barrel Distillery in Centennial, Colorado. We paired their 3-way aged whiskey (cinnamon, vanilla, and maple syrup) with cranberries and wiri wiri pepper mash. The result is a perfectly sweet, spicy and fruity hot sauce that's delicious when paired with turkey, chicken and waffles, and breakfast. Enjoy the flavor and savor the heat!

Pairings: Thanksgiving turkey. Brownie topping. Vanilla ice cream. Tempeh. Broccoli salad.

Ingredients: water, dried cranberries (cranberries, sugar), wiri wiri puree (wiri wiri peppers, salt), white vinegar, whiskey, salt, and maple syrup. CONTAINS ALCOHOL.











/EGAN

GLUTEN FREE

LEO

SUGAR FREE