

# THE HOT SAUCE

## HOT PICKS

Ready and set to sizzle your tastebuds are these super flaming, deliciously tasty sauces for the win. Time to turn the heat up

### 1 NAAGIN

Set to ignite that fire in your belly are the hot sauces by a fairly new brand on the block that goes by the quirky name, Naagin. Started by millennials, this Mumbai-based homegrown label introduces nostalgic Indian flavours with a wave of heat, and champions chillies from around India like the Sankesheshwari chilli and India's hottest chilli, the Bhut Jolokia. For a milder ride, go for their Original variant, delicious with anything and everything, from the humble cheese toastie to Maggi to even aloo parathas. But for something with more of a thrill, their Bhoot concoction will blow your minds, quite literally. Hot Disclaimer: dose this one in mindful proportions.

### 2 WINGREENS

Once known only as a dip company, today has expanded into a sauce station of delicious offerings. Their packaging is so convenient with easy-squeeze bottles that you can carry for any picnic. And their variety is far stretching to say the very least. We love their Shezwan Chilli Garlic Sauce and Cheesy Jalapeno Sauce. For an Indian twist, try their Achari Sauce or for peri peri lovers, you can't go wrong with their unique Peri Peri Ketchup. These while on the milder side of things promise tons of yumminess nonetheless.

### NANDOS

You can never go wrong with Nandos when it comes to drizzles of spice and taste. And even though them shutting shop in Mumbai has left a void, we are super thrilled we have access to their pedigree of peri peri sauces. For the ones who like some extra jolts, go for the Hot, Extra Hot or XX Hot. But for the faint hearted we suggest the gentler flavours like Wild Herb and Lemon & Herb.

### 3 SPIG

This Kerala-based company promises exotic flavour that packs in a punch of heat, especially its sharp Bhut Jolokia sauce. But for those of you who like a little extra zing in your Mexican dishes, we hotly recommend the Chipotle Adobado and the lip smacking Habanero. While hot if poured in generous proportions, these sauces form the perfect condiment.

### MAMA AFRICA'S

Bringing some of the most classic flavours of the continent to our kitchen tables is Mama Africa's sauces. If you want less spice try their Jalapeno and Chilli Mint. But for someone really looking to start an Africa-style wild fire in their mouth, the Hot Red Chilli will do that and then some.

