



Fat Cat Gourmet Foods

Gourmet Condiments and Hot Sauces

It's purr-fectly good. TM



Flavor Profiles and Serving Suggestions

Purry-Purry Sauce

Flavor: Savory and complex, with an emphasis on caramelized onions, roasted tomatoes, garlic, ginger and a complementing mid-level red-pepper heat.

Heat Level: 5
(out of 10)

Serving Suggestions: Pour over, or serve alongside, full-flavored meats, like grilled chicken, roasted lamb, chicken wings and skirt steak, or use as a terrific dip for veggies.

Papaya Pequin Passion

Flavor: Sweet and tropical, with plenty of papaya and pineapple flavor up front, a slightly tart, vinegary aftertaste, and a soothing slow red-pepper burn to finish.

Heat Level: 3
(out of 10)

Serving Suggestions: Use as an elegant sauce for lighter meats and seafood, like turkey, pork loin, halibut and crab. Or mix with mayo for a unique sandwich spread.

Mexican-Style Habanero

Flavor: Tart and fruity, with an immediate punch of habanero, carrot and sharp vinegar, along with a quick burst of chili pepper heat that lingers on the palette.

Heat Level: 7
(out of 10)

Serving Suggestions: Splash some on wherever you need a jolt of chili heat or some tart, habanero flavor, such as in dips and chili, over eggs, in Bloody Mary drinks and more.

Caribbean Curry

Flavor: Starts sweet and savory then gradually gives way to an intense habanero heat, which remains in the mouth for several minutes. This is our hottest sauce.

Heat Level: 8
(out of 10)

Serving Suggestions: Gives a flavorful punch to starchy foods like potatoes and hummus. Adds savory heat to grilled or fried seafood, chicken, vegetables and egg dishes.

Surprisingly Mild Guajillo Ghost

Flavor: Smoky and earthy, with lots of Mexican spices and a sharp vinegary tartness. Has only a tinge of faint heat to it, which comes from a bit of ghost pepper that's mixed in.

Heat Level: 1
(out of 10)

Serving Suggestions: Matches perfectly with Southwestern or Tex Mex cuisine, like enchiladas, fajitas and tacos. Works great as a chili starter or atop BBQ pulled pork.

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