

Sauce Offerings

Chip Chipotle Sauce

Pricing: \$48.00/case of (12) 5 oz. bottles; contact us for volume pricing structure or private labeling services

Flavor Profile: Complicated, no tomatoes (not sweet), Chipotle pepper (smoked ripe Jalapeño pepper), roasted red pepper, Mesquite smoke

Heat Level: 3,000 – 6,000 Scoville units

Hickory Chip Chipotle Sauce

Pricing: \$48.00/case of (12) 5 oz. bottles; contact us for volume pricing structure or private labeling services

Flavor Profile: Full-bodied, no tomatoes (not sweet), Chipotle pepper (smoked ripe Jalapeño pepper), roasted red pepper, Hickory smoke

Heat Level: 2,500 – 5,000 Scoville units

Smoke-Dried Pepper Varieties

Marconi Giant

Pricing: \$3.00/2oz pkg. or \$24.00/lb

Flavor Profile: Sweet, ripe (red), sweet Italian hybrid variety, Hickory smoke

Heat Level: -0- Scoville units

Large Thick Cayenne

Pricing: \$3.50/2oz pkg. or \$28.00/lb

Flavor Profile: Sweet-hot, ripe (red), hybrid variety, Hickory smoke

Heat Level: 2,500 – 5,000 Scoville units

Joe E. Parker

Pricing: \$3.25/2oz pkg. or \$26.00/lb

Flavor Profile: Rich, dark, earthy, New Mexico, Hickory smoke

Heat Level: 2,000 – 3,000 Scoville units

Yucatan Habañero

Pricing: \$3.75/2oz pkg. or \$30.00/lb

Flavor Profile: "Fruity", ripe (orange), Yucatan Orange variety, Hickory smoke

Heat Level: 100,000 – 500,000 Scoville units

Roasted & Fresh Peppers (in season, August – October)

We will confirm availability and pricing of varieties when you call. Roasted peppers will be sent via cold-pack.

Roasted Varieties

Price: \$6.00-7.00/lb.
Sweet Banana
Marconi Giant, Sweet Italian (red)
Marconi Golden, Sweet Italian (yellow)
Joe E. Parker, New Mexico (green)
Big Jim, New Mexico (green)

Fresh Varieties

Price: \$3.50-4.50/lb.
Sweet Banana
Marconi Giant, Sweet Italian (green and red)
Marconi Golden, Sweet Italian (yellow)

Price: \$4.00-5.00/lb.

Joe E. Parker, New Mexico
Big Jim, New Mexico
Large Thick Cayenne
El Rey Jalapeno
Poblano

Price: \$8.00-12.00/lb.

Chimayo, New Mexico Landrace
Cochiti, New Mexico Landrace
Aji Colorado, South America
Tabasco (Tabasco sauce)
Malagueta, South America (Tabasco cousin)
Kona Red, Hawaii (Tabasco cousin)
Fatali, West Africa (Habañero variety)
Red Savina® Habañero
Bhut Jolokia, Bangladesh (New World's hottest)
NuMex Suave (very mild, slightly hot Habañero)



Sparkling River

PEPPER COMPANY

Sparkling River sauces can be used as marinades, additives for salsa, cheese dips, soups, meat and pasta sauces, on burgers, grilled food as a basting sauce and in southwest-style Bar-B-Q sauces.

Whole pod, dried and smoke-dried peppers can be used in cooked sauces or soups cooked for 15 minutes or more. Crushed peppers can be used in dry rubs for meats or sprinkled on vegetables at the table.

Thick-meated, fresh and roasted peppers sometime become the basis for the recipe and the other flavors revolve around the pepper.

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We favor flavor