

All Spice Café (part 2 - review)

By: Chuk on February 1, 2009 - Reprinted with permission, TheHotZoneOnline.com

OK, on to the reviews!



ALL SPICE CAFÉ'S "Caribbean Spice" ("Mild")

Ingredients: Aged Cayenne Peppers, Canola Oil, Distilled Vinegar, Garlic Powder, Salt, Onion Powder, Thyme, Allspice, Raw Sugar, Black pepper, Nutmeg, Xanthan Gum

Appearance: Bright orange with black specks of...black pepper? Medium thickness.

Aroma: Vinegar up front followed by chile pepper and then a heavy mélange of spices: nutmeg, allspice, etc.

Taste: Vinegar followed by the sweetness of the spice blend. The nutmeg and thyme work well with the cracked black pepper giving this sauce a flavor somewhat reminiscent of jerk seasoning. Quite a salty finish with very little heat.

Overall Impressions: It's interesting that this "MILD" sauce turned out to be my favorite of the three. I thought the spice blend worked quite well if maybe a bit off-balanced by the strong vinegar. I sautéed some chicken with this sauce along with some peppers, onion, garlic and potatoes and it was a lovely dish. The heat transferred the best characteristics of this sauce and it was a wonderful seasoning. I think this sauce, as well as the other two, really shine as cooking sauce.

Taste 8/10 Heat 1/10



ALL SPICE CAFÉ'S "Chipotle Garlic Sauce" ("Hot")

Ingredients: *Aged Red Peppers, Canola Oil, Chipotle Peppers, Distilled Vinegar, Granulated Garlic, Habanero Peppers, Liquid Smoke, Salt, Xanthan Gum*

Appearance: Bright orange with specks of what looks like garlic

Aroma: Vinegar, garlic and a tickle of heat from the chiles followed by canola oil and liquid smoke.

Taste: Lots of vinegar bite followed by a bit of heat which leads to garlic and smokiness with a not-bad-at-all salty finish. I'd like to taste more real chipotles than liquid smoke here but that's just me.

Overall impressions: The canola oil and vinegar lead me to think of this as a gourmet cooking sauce but it could have applications as a condiment if one was so inclined. The label includes a recipe for Tri Tip and I think this would make a nice grilling sauce.. but, I'd be more inclined to use it on pork or chicken than steak.

Taste: 6/10 Heat: 3/10

ALL SPICE CAFÉ'S "Cayenne Habanero Sauce" ("XXX")

Appearance: Brilliant Orange color. Not too thick but not runny either.

Aroma: Vinegar, canola oil and chile peppers. Seems to be a rather traditional southern-style hot sauce with the addition of oil.

Taste: Lots of brightness up front from the vinegar followed by cayenne heat and a garlicky-salty finish. For a "XXX" sauce I found the heat to be lacking. I had my non-chilehead wife try it and she described it as "mildly warm". Hmmm.

Overall Impressions: This is JD's flagship wing sauce so I had to make some hot wins to really try it out. I dusted some wings with flour and deepfried them. In the meantime I melted about 3/4s of a stick of butter in the sauce and combined. Once the wings were fried I sauced them and I have to say, these were some of the tastiest Buffalo wings I've ever had! (see picture) An outstanding wing sauce that has some potential in other roles such as stir fries and even as a condiment. Add some brown sugar and I bet this would be a killer BBQ sauce.

Taste: 7/10 Heat 3/10

Well, I can tell a lot of pride and love goes into these sauces. They are all-natural and full of potential to fire up many recipes. JD has been kind enough to post many such recipes on his website <http://www.allspicecafe.com>

If you like good wing sauce or gourmet cooking sauces with lots of original flair then check out the fine products from ALL SPICE CAFÉ.

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