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in Chow, Facebook, Food, Twitter

Spicy Tweeter

by Jerris Madison, Creative Director



The power of our Facebook Fan Page and Twitter Page will never be taking for granted again. This is how I met JD Cowles and the prime example why we should reach out to people we network with. I thought I first met JD via our Twitter Page but he has been a friend of mine on Facebook for some time.

While on Twitter, JD and I started a random conversation from one of my sought out quotes of inspiration. In the process of Tweeting, he invited me to a food tasting event in Culver City, CA but due to my schedule, I wasn't able to attend. So we decided to meet at another restaurant later the following week. While researching his website, I was happy to find out he owns a company that produces a line of hot sauces. "Wow!", I thought. "How about that?!"

All Spice Cafe is the brain child of JD Cowles. Spending a lot of time on the road, JD has become a big fan of ethnic foods such as Indian, Thai, Caribbean to name a few. Being introduced to Chipotle in sunny California has led to the Chipotle Garlic Sauce and a love of many spices has led to Caribbean Spice Sauce.

When I walked into the meeting, I immediately knew who JD was. He looked actually like the animated man on the face of his product. I immediately told him that in person. Once I sat down, I was impressed with how kind he was and his very generous back story. Once we finished eating, JD presented me with a case of sauces as a gift and for tasting. I smiled.

I went straight home after the meeting to try the products I was so eager to try. I must say the Chipotle Garlic Sauce and Caribbean Spice both were my overwhelming favorites because of their bursting flavors. To my surprise, they weren't as hot as I thought. I will be the first to say I am not a spicy food consumer. So, I called a few friends over to try the spicier brands (Hot Cayenne Habanero and XXX Cayenne Habanero) and they loved all of them. The sauces not only provided favor but a lot of range. They can be used as a dipping sauce, marinade and for grilling.

All Spice Cafe deserves major cudos from Obvious Magazine for a very delicious product with great packaging.

Here's a bonus. We used this recipe from JD's website. It is one of our favorites. Try it:

Chipotle Garlic Glazed Baby Back Ribs

This is a great BBQ sauce for baby backs. We have done ribs at our Demos at Surf's Chef's Paradise with this recipe and everyone wants the recipe.

1-2 racks of baby back ribs
1/2 cup All Spice Cafe Chipotle Garlic Sauce
1/4 cup of dark brown sugar
1/4 cup honey
2 ounces balsamic vinegar

Add all the ingredients to a small sauce pan and cook over low - medium heat. Bring to a slow boil for 5 minutes.

Preparing the ribs - I like to use a spice rub on baby backs such as Two Guys Grilling Chipotle Rub. Sprinkle rub generously on both sides of the ribs and sear over high heat on the grill (5 - 7 min per side). Since I don't have a smoker, I'll wrap the ribs in foil and slow cook them over indirect heat at about 250 with the lid on for about 90 minutes.

Use the glaze as a finish for the ribs and place back on the grill at low heat. Brush the glaze on both sides of the ribs and cook for 3 - 5 min per side. Keep a close eye on them at this stage as the glaze will burn.

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