

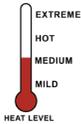


Heat is good, flavor is better!

Here at Tahoma Spice Company we are passionate about our hot peppers! We make seriously tasty hot sauce, BBQ sauce, cooking and dipping sauces, and Salsa with peppers we grow right here in Tacoma.

Hot Sauce!

MEDIUM



Jabba da Hutt

A tangy, fruity, slightly sweet sauce with a subtle kick!
Great name, right?

Sugar Rush

A sweet and fruity sauce with a gentle kick!
No added sugar, just naturally sweet!

Devil's Tongue

A tangy, fruity, slightly sweet sauce with wonderful heat.
A scary name but not too hot.. A favorite with folks who don't like things TOO hot.

Dorset Naga

A rich full-bodied fruity sauce. This one's a classic!

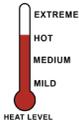
Bahamian Goat

A fruity, slightly sweet sauce with a smokey finish and a wonderful kick!

Green Ghost

A bright and citrusy hot sauce made with ghost peppers picked green. Fresh and hot!

HOT



Green Reaper

Don't be scared by Carolina Reaper reputation. This sauce is a smooth, full-bodied sauce with a delightful kick!

Smokey Bahamian Beast

Bahamian Beast peppers smoked with apple wood make this amazing sauce unique and wonderful. It's rich and full bodied, and packs some awesome heat.

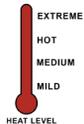
Jigsaw

Seriously hot, this one packs some real heat.
This is a complex sauce that pairs well with tacos or eggs.

Island Ghost

Our Island Ghost hot sauce is an amazing sauce that combines the flavor and heat of ghost peppers with the sweet tropical taste of pineapples and mangos.

EXTREME



Faces XX

Sweet and tangy and full of fire! This one deserves it's ranking in the extreme section. The heat builds as you go, so it's hard to stop eating it.

Devil's Nagabrain

Fruity and sweet with an explosive heat!
Among the hottest of our peppers, this one is devilishly hot!

Red Reaper

This is our hottest sauce! Made with Carilina Reaper Peppers, this hot sauce is a smooth, full-bodied sauce with a powerful kick!
Not for the faint of heart, this one is serious (and fantastic!)



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BBQ Sauce!

The great success of our hot sauce and Steve's love for BBQ inspired us to create these amazing BBQ sauces. We couldn't resist making BBQ sauce with the amazing flavor profiles we got with our peppers.

Aji Amarillo BBQ

This traditional southern BBQ sauce made with brown sugar and molasses made even better with a touch of heat from our Aji Amarillo peppers. This sauce is good on virtually everything. It's a down home delight y'all!

Smokey Mango BBQ

A sweet and fruity sauce with a gentle kick! Based on a traditional southern BBQ sauce, we've kicked it up a notch or two with smoked Aji Mango hot peppers, mangos and peaches.

Cooking and dipping Sauces!

Jamaican Jerk Sauce

The warm, rich, aromatic spices paired with fiery Scotch Bonnet peppers make this Caribbean specialty a rare treat. This authentic sauce is exceptionally good on meat and seafood as a marinade or dipping sauce.

Cuban Mojo Sauce

Cuba's garlicky meat marinade and dipping sauce combines the traditional sour orange juice, garlic, spices, and Scotch Bonnet hot peppers for a super flavorful treat.

Salsa!

Sugar Rush Salsa

Our Sugar Rush is an amazing salsa that combines the flavor and heat of Sugar Rush hot peppers with the sweet tropical taste of pineapples and peaches.

Peach Ghost Scorpion Salsa

Our Peach Ghost Scorpion Salsa is a sweet, fruity salsa with a serious kick thanks to our 'Peach Ghost Scorpion' hot peppers. We add peaches to the mix to give it an amazing fruity flavor.

Carolina Reaper Salsa

Our Carolina Reaper salsa is the hottest we make. With great flavor and a scorching hot burn, this salsa is for folks that like it HOT!

At Tahoma Spice Company we are passionate about hot peppers!

All of our peppers are grown here at our home, lovingly and meticulously tended by Stephen, our own "Pepper King".

We source all other ingredients locally, and the entire process takes place right here in Tacoma Washington.

It started years ago with a couple of hot pepper plants and a love of spicy foods, and grew into a passion, (dare we say obsession?) and ultimately a growing business.

At **Tahoma Spice Company**, we grow unique and interesting pepper varieties that aren't readily available, if you can find them at all. While many have heard of Ghost, Scorpion or Reaper, few know of Aji Lemon Drop, Bahamian Beast, Yellow Brain Strain, Fatalii Mortalii, Devil's Naga Brain, Sugar Rush Peach, and others. In fact every year we grow dozens of varieties in search of the next perfect pepper for our line of hot sauces. These exotic varieties pack a lot of heat and phenomenal flavor.

Check out our entire product line at:
www.tahomaspace.com

