

\* BEST OF THE BEST \*

# The Best Hot Sauces

Hot sauces have the magical ability to make any dish more alive—and homegrown brands are truly bringing the heat. We tried more than 120 lip-tingling, made-in-Canada sauces; here are 15 of our favourites

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**1. SWEET HEAT**  
**Honey Garlic, Purple Tongue Hot Sauce**  
Scoville-rocking Carolina reaper and Bhut Jolokia (ghost) peppers feature heavily in Purple Tongue's six-sauce range. The addictive Honey Garlic won both the Hot and Best Overall categories at the 2021 Heating up the Capital Hot Sauce Expo. [purpletonguehotsauce.com](http://purpletonguehotsauce.com).

**2. CHUNKY!**  
**Holy Smoked Pepper Sauce, Spice of Life**  
This goes-with-everything option is made

with fiery habanero and a kiss of liquid smoke. [spiceoflifeselections.com](http://spiceoflifeselections.com).

**3. PACKED WITH PUNCH**  
**Bad Guy, Villain Sauce Co.** The exceptional Bad Guy is full of attitude. It balances a treacherous entourage of Carolina reaper, scorpion, ghost and habanero peppers with tropical pineapple and dried mango. [villainsauceco.ca](http://villainsauceco.ca).

**4. WHITE HOT!**  
**Korova, Fired Up Foods** The

unconventional Korova is made with white Trinidad scorpion peppers, coconut cream and lime. The resulting bright and punchy white (!) sauce has an aromatic bouquet of lemongrass, ginger and garlic. [firedupfoods.ca](http://firedupfoods.ca).

**5. LOW SODIUM**  
**Do Fear the Reaper, Salem's Lott Scary Hot Sauces**  
Caribbean-inspired Do Fear the Reaper traps the blazing heat of Carolina reaper and scotch bonnet peppers in an explosive

blend of sugary pineapple, carrots and shallots. [salemslotthotsauces.com](http://salemslotthotsauces.com).

**6. CURRYLICIOUS**  
**Anti-Virus 19, The Capsaicin Cartel**  
This medium-hot curry-spiked sauce features an intimidating blend of Trinidad Moruga scorpion, Jay's peach ghost scorpion, Spanish red habanero, ghost and 7-pot peppers. [thecapsaicincartel.com](http://thecapsaicincartel.com)

**7. CHEF'S SPECIAL**  
**Apiary Ablaze, Smoke & Tears**

Co-founder Kevin Rickey uses pickling and light smoking techniques to create sauces that are less about flame and more about flavour. Apiary Ablaze incorporates local honey and whole-grain mustard into a sumptuous elixir. [smokeandtears.ca](http://smokeandtears.ca).

**8. VERSATILE AND ULTRA HOT**  
**Red Serrano & Reaper, Pepper North**  
Chipotle, lime juice and maple syrup cut through the red serrano and Carolina reaper base

in this sriracha-inspired sauce. [peppernorth.com](http://peppernorth.com).

**9. SNEAK ATTACK**  
**Bazodee, Firecracker Pepper Sauce**  
Carmen and Michael McCracken originally made their Trinidadian-style pepper sauces as wedding favours. They now produce four scotch-bonnet-infused sauces, including Bazodee, an unadulterated pepper blend that's laced with the lingering heat of Trinidad scorpion peppers. [firecrackerpepper.com](http://firecrackerpepper.com).

**10. COMPLEX FLAVOUR BOMB**  
**Starless, Hurt Berry Farm**  
This robust mole-style sauce blends two kinds of dried Mexican chilies (ancho and pasilla) with two types of smoky chipotles (meco and morita). A mélange of flavours ties it together, including maple syrup, dark cocoa and coffee. [hurtberryfarm.com](http://hurtberryfarm.com).

**11. GOES WELL WITH ALMOST EVERYTHING**  
**Original Hot, Dawson's Hot Sauce**  
Original Hot reels in

the unsuspecting with a smooth cane-sugar-sweetened, garlicky opening volley, then smacks them in the mouth with unabating heat from red habanero peppers. [dawsonshotsauce.com](http://dawsonshotsauce.com).

**12. TRY IT ON ICE CREAM!**  
**Calypso, La Pimenterie**  
Spiked with ají limón and scotch bonnet peppers, Calypso makes just about anything—even ice cream—taste of sunshine thanks to its pineapple, ginger and

lime juice notes. [lapimenterie.com](http://lapimenterie.com).

**13. FOR EXTREME HEAT SEEKERS**  
**The Riptides Present! Red Dawn, Haico's Hot Sauce**  
Haico Krijgsman's intense sauces have amassed a cult following. Red Dawn features cayenne and ring of fire peppers while sweet vidalia onions and maple syrup help quell the burn. [haicoshotsauce.com](http://haicoshotsauce.com).

**14. FRUITY AND APPROACHABLE**  
**Pineapple Habanero,**

**Heartbeat Hot Sauce Co.** Made in Thunder Bay, Ont., this bright sauce pairs Sleeping Giant Brewing Company's Beaver Duck session IPA with pineapple, yellow bell pepper and a touch of habanero heat. [heartbeathotsauce.com](http://heartbeathotsauce.com).

**15. GREAT FOR WINGS**  
**The Original Goat, Ginger Goat**  
A zippy tropical concoction of smoked pineapple, ginger, garlic and head-buttingly hot Carolina reaper peppers. [gingergoat.ca](http://gingergoat.ca).