

AS SEEN ON

DAILY CANDY MIAMI

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You Down With JC?

Your spicy tongue has been known to get you into trouble.

Case in point: last week's eleven-item showdown in the express lane. (Really. Multiples don't count.)

What can you say? You enjoy playing with fire. So does Joanne Chong, who was born and raised in Trinidad and Tobago and created JC Tropical Gourmet Hot Pepper Sauce. Chong's recipe has been in her family for generations, but it wasn't until recently that she decided to pack heat.

Made with all-natural ingredients, including Scotch Bonnet peppers, yellow mustard, and apple cider vinegar, it can be used on everything from chicken to soup. Chong also offers recipes on her website: Bloody Marys, cucumber salad, and, soon, banana coconut muffins and Trinidad black cake.

Order by the bottle or case — she'll even slap on personalized labels for party gift bags.

A touch that may leave even you speechless.

Available online at jctropicalgourmet.com.



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