

BLAKE'S GARDEN SAUCES

Vericom Group cools down your expenses but brings the heat to your table!

RANDOM BURN SERIES

Never the same pepper combination twice – might be spicy, might be mild
Jalapenos, Red Hot Chili, Cayenne, Serrano, Shishito, Sweet Heat Red

COWBOY PEPPER CANDY

Tastes like candy...until you feel the heat Jalapenos with added sweetness
(great on burgers, fish, cream cheese & crackers & pizza)

PEPPER POWDER

Looking to spice up your chili, soup, or other dish? Be careful what you wish for
and use sparingly. We dried several varieties of fresh peppers so you can give
bring the heat to the table. Ghost, Habanero, Scorpion, Reaper, and more...

AGAVE SERRANO

#228 – Mild hot sauce with an extra kick – 1800 Blanco Tequila! Serrano & Jalapeno
peppers meet onions, Anaheim peppers, garden fresh tomatoes and more. This goes
well with anything!

HONEY HABANERO BBQ SAUCE

#226 – This s*** is good! It turned out thick but can be lightly thinned if desired with vinegar or water, but as it is it covers chicken, pork, roasted veggies, fish, and more to create a sweet hot glaze. Habaneros & Jalapenos with fresh onions and garlic plus spices galore.

FRUITY BURN

#227 - Vinegar-soaked habaneros, sweet onion, orange heirloom tomatoes, bright yellow peppers, crushed pineapple, fresh squeezed lemon juice, raw cane sugar, and dark brown sugar. It burns so good!!

BLAKE'S FAVORITE PIZZA SAUCE

#225 – A few years ago my tomato harvest was so big I was running out of ways to use them and people to give them away to but not anymore. I started combining many different types of tomatoes including cherry varieties to make a super tasty pizza sauce. Steph and I make tortilla pizzas almost every week using this sauce. This particular batch has an extra surprise ingredient, and I am curious to see if anyone can figure it out 😊

LAVA

#224 – The 6-week fermentation includes a bunch of beautiful orange carrots but when the rabbits eat this one, the Habaneros and Tequila will teach them a lesson they won't soon forget! Feels the same going in and going out!

ELE

#223 – Because everyone likes to try a really hot sauce, I created this one from fresh Carolina Reaper peppers and named it ELE because it may be an extinction level event after you eat it! A few shots of Jim Beam Kentucky Straight Bourbon Whiskey help ease the pain.

JOLLY GREEN SAUCE

#221 – I combined green Serranoes, Habaneros, Jalapenos, and Anaheim peppers with some garlic and onions and spiced it up with some Smoked Paprika to create something you can add to all your favorite dishes without fear of gastrointestinal issues.

TONGUE WARMER SAUCE

#220 – Well, it's cold outside but it doesn't have to be cold inside. Take care of your tongue without risk of burning it off and try this Red Serrano based fermented hot sauce. Orange peppers, honey, and Tequila added just for fun.

TABASCO

#219 – These delightfully small and vibrant peppers do pack a unique heat. I fermented them for 2-weeks and made my own take on a Tabasco sauce.

HABANERO MASH

#218 – I created a habanero mash and fermented it for over a month to create a rich hot sensation for your pallets. Add a splash to anything for a one-of-a-kind level of heat.

CAPSICUM ANNUUM SAUCE

#217 – Green Serrano Chile peppers are botanically classified as Capsicum Annum and belong to the Nightshade family of peppers. Figured I'd give a little love to the scientists who come up with this stuff! Mild heat for those who aren't into the burn.

BOURBON BOO

#216 – Be afraid. Be very afraid. I took a bunch of angry little Ghost Peppers and got them drunk on some Jefferson's Bourbon then added Pears and Ginger to try and calm them down a bit. It didn't work. This is hot as hell!!

MYSTERY SAUCE

#215 – Originally, I lost my list of ingredients and had no idea what was in this sauce. I have since found it but am curious to see if anyone can tell what some of the ingredients of this sauce are. Let me know!

HHC

#214 – This Habanero based sauce is a sure-fire cure for Hemorrhoids. It will simply burn them off. I mean, what can go wrong?! 😊

COLON CLEANSE

#213 – Stop taking pills or drinking horrifyingly bad concoctions and simply add this stuff to whatever you are eating and clean out your colon with joy and ease. The health benefits are endless, and the taste is fantastic!

SWEET HEAT

#212 – Fermented some Habaneros with Carrots, Onions, and Garlic for a month and then added some spices, honey, and Turbinado Sugar to calm it down a bit.

COOL RED HEAT

#211 – Fermented Serrano and Red Bell peppers with Tequila, Honey, and Garlic. Add as much as you like without fear!

RED RANDOM BURN

#210 – The fun of it is that I just grab a bunch of random fresh peppers off the vine and combine them with whatever suits me at the time to create a culinary delight that may never be able to be replicated. Be curious and enjoy!

RED HOT

#204 – Not the candy! While this is a bit sweet, the heat comes from a combination of Red Serrano, Cayenne, and Tabasco peppers. One of my favorite sauces because you feel the heat and not the burn!

PINEAPPLE/MANGO HABANERO

#202 – I thought that the fresh Mangoes and Pineapple along with the Honey & Turbinado sugar would tone this beast down. I was wrong! Use at your own discretion 😊

MANGO HABANERO MADNESS

#201 – Little balls of fiery Mango Peppers tempered with sweet ripe mangoes and fresh from the garden Anaheim Peppers