

# BRING THE HEAT

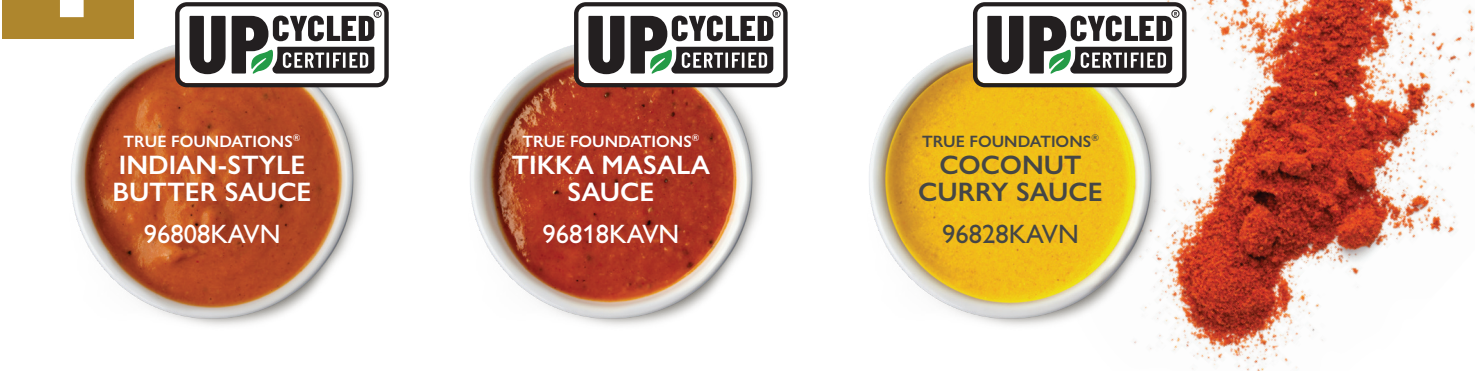
TAILORING TASTE WITH  
CUSTOM CULINARY® INDIAN-STYLE SAUCES



We understand that everyone has their personal preferences when it comes to heat. That's why we take great care in crafting our new lineup of Indian-inspired sauces to cater to a variety of palates. Whether your guests are spicy fans or prefer milder flavors, our versatile sauces are perfect for traditional meals and fusion creations, like tikka masala tacos.

We've created a heat matrix that includes everyday staples like cayenne, red pepper flakes, and sriracha to simplify things. No need for specialty ingredients - use what you already have in your kitchen to control the flavors and costs. Developed and tested by our culinary team, this guide helps ensure effortless exploration.

## 1 PICK A SAUCE



## 2 CUSTOMIZE YOUR HEAT LEVEL

	1 CUP SAUCE +			2 LB POUCH SAUCE +		
	MILD	MEDIUM	HOT	MILD	MEDIUM	HOT
CAYENNE PEPPER	¼ tsp	½ tsp	¾ tsp	1 tsp	2 tsp	1 Tbsp
RED PEPPER FLAKES	½ tsp	¾ tsp	1 tsp	2 tsp	1 Tbsp	1 Tbsp +1 tsp
SRIRACHA	½ tsp	1 tsp	2 tsp	2 tsp	1 Tbsp +1 tsp	2 Tbsp +2 tsp

### CHEFS' TIP

Spice it your way. Fresh or dried chilies, including jalapeño, poblano, Szechuan, and ghost pepper all work. Or try adding your favorite hot sauce. Trust your palate.



At Custom Culinary® we're dedicated to providing exceptional bases, sauces and gravies to enhance any menu and every daypart. Our flavor-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centered on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations. Learn how we can help you Be True To The Food® by visiting [CUSTOMCULINARY.COM](https://CUSTOMCULINARY.COM).

