

# Hot Ta Rars

## Homemade Hot Sauce



**Aji Chombo** *Capsicum chinense*. A Scotch Bonnet type pepper from the country of Panama which is used extensively in South America and the Caribbean for making hot sauces. These peppers have a very pungent flavor which is ideal for making pepper sauce. Aji Chombo is in the habanero pepper family (actual translation is "blackman pepper" in reference to it being of Antille/Caribbean origin.)

**Hot Ta Rars!!**  
**Homemade**  
**Aji Chombo Sauce**

During the construction of the Panama Canal many West Indians came from the Caribbean islands to help build the Canal. This pepper sauce is made with a traditional West Indian recipe developed by the West Indians in Panama. Not like the cooked sauces of the Caribbean which use the Scotch Bonnet, the Aji Combo pepper is the main base for this delicious vinegar and mustard hot sauce.



**Jamaican Hot Chocolate** *Capsicum chinense*. These shiny, habanero-type peppers which are deep chocolate-brown in color and ribbed or wrinkled when ripe, resembling large dates or prunes. Fruits are 1-1/2 to 2 inches long and with an extremely hot Caribbean flavor that is strong and smoky. Those in the know say that Jamaican Hot Chocolate makes a great hot sauce. This strain originated from a pepper found in a market in Port Antonio, Jamaica.

**Hot Ta Rars!!**  
**Homemade Jamaican Hot Chocolate**  
**Pepper Sauce**

Using the same West Indian Aji Chombo recipe but using Jamaican Hot Chocolate peppers has magnified that wonderfully delicious traditional Panama flavor with that of the Hot Chocolate pepper. This pepper sauce has become more in demand since we released it.