

# Three Spicy Ladies of the Caribbean

## Susie's Hot Sauce

There are lots of exceptional hot sauces out there. But there's only one we know that was created as a result of divine inspiration. Back in 1960, Susannah Tonge was a cook for the Royal Antigua Police Force. She was her family's only provider, and money was tight. One day, while working in the kitchen, she asked God to help her find a way to increase her income. And then she heard a voice. It said: "Susie, make hot sauce." So, Susie did. And the results were heavenly.

Since Susie passed away in 1990, her daughter Rosie McMaster has carried on the business and has added several new products to the line. Rosie still makes the original sauce with her mother's recipe. Although she's modernized, using a 40-gallon steam kettle and a commercial blender, which allow her to make up to 200 gallons of sauce a day, she still cooks the sauce herself.

Susie's Original Hot Sauce is a hot, tangy blend of chiles with a lively dash of mustard. It's a favorite in Antigua and is still Susie's best-selling sauce. We also love Susie's Burning Desire, an intense concoction with the heat of Scotch bonnets and a hint of mustard. Expect more piquant treats in the future—Rosie says she has plenty more sauce ideas where those came from.

[susieshotsauce.com](http://susieshotsauce.com)

## Miss Anna's Hot Pepper Sauce

Miss Anna's Hot Pepper Sauce from St. Croix is an ambrosial Caribbean brew, bursting with curry, mustard and fruity habaneros. Miss Anna's grandfather, Joseph Pierre, was a

fisherman on St. Lucia. In 1907, seeking a way to season his daily catch, he came up with this blend of herbs, spices and peppers—a fiery sauce that's pretty hot, but even more flavorful. The recipe was passed down through the family until it reached Miss Anna's kitchen. She made, bottled and sold it for her fellow residents of St. Croix, later expanding to neighboring islands and then to the United States.

Miss Anna's has just introduced three new products: Garlic Habanero Sauce, Rainforest Seasoning and Caribbean Shake. Garlic Habanero sauce reduces the curry in the Original in favor of a great big dose of garlic. The Rainforest Seasoning is a bright green concoction that has its origins in Miss Anna's garden. The herbaceous flavor comes from a



healthy dose of parsley, thyme and celery, and the kick is from the jalapeños, curry and vinegar.

Caribbean Shake, traditional Miss Anna's Hot Pepper Sauce dried to a shakeable consistency, is a clever innovation that can be used as a rub for grilled fish, or as a deliciously unconventional topping for popcorn. But to experience Miss Anna's the way it was meant to be eaten, grill some

wahoo or mahi mahi (preferably over a beach bonfire) dab some sauce on top, and listen to the waves. [Crucian Sauces, LLC](http://CrucianSauces.com); [missannashotsauce.com](http://missannashotsauce.com)

## Hot Mama's

It all began with a recipe for habanero pepper jelly, handed down for generations in Wilana Oldham's family. When Wilana met her husband Howard, it was a happy coincidence that he loved her home country of Belize and had been there many times. But when Howard asked if she wanted to move from Texas back to Belize, she was hesitant—what would they do there? "Well," said Howard, "there's always the pepper jelly."

So, in 1996, Wilana and Howard made the leap to Belize. They created a business exporting fresh chiles to the States and produced the pepper jelly on the side. But as anyone who's tinkered with chiles in the kitchen could predict, experimentation inevitably followed. Howard had come up with the clever moniker Manganero. Using

Belize's abundance of fresh mangos and chiles, Wilana soon concocted a richly spicy purée, which they dubbed Manganero—Hot Mama's first hot sauce.

A second sauce was born out of a happy kitchen accident: one day Wilana couldn't

get her habanero jelly to jell. Howard suggested bottling it in liquid form as Sweet Pepper Sauce, and now that sweetly spicy sauce is their number one seller. Slather it on anything from cheesecake to breakfast eggs.

Wilana and Howard are now happily ensconced in a brand new factory/shop in western Belize, where tours are available. [hotmamasfoods.biz](http://hotmamasfoods.biz)