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# THE A TEAM

Focused on kids and sports, Michael Andrew's E&D Pizza Co. is in a league of its own.

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# HOT STUFF

Hot sauces are becoming a must-have condiment for customers who crave fiery flavors.

BY TRACY MORIN

Some like it hot, sure, but lately it seems like everyone is ratcheting up the heat and adding a spicy kick to foods. A July article in *The Wall Street Journal* reported that, according to Euromonitor, retail sales of hot sauces jumped by almost one-quarter over the past five years, to about \$700 million in 2018—the biggest gain among condiments—while small brands made up 41% of the hot sauce market last year.





Woodstock Pizza's Kickin' Carnitas (top) and Sriracha-Cha (right) pizzas both offer hot sauce-infused bases.

WOODSTOCK PIZZA

changing and overpowering the flavor of whatever you're making." Finally, for true heat seekers, Figueroa recommends a ghost pepper sauce or habanero hot sauce to raise the temperature a few notches.

#### INTO THE FIRE

Properly incorporating hot sauce into your recipes will also help ensure the ideal balance. At Slice Pizza & Brew, chefs consider hot sauce as a secondary ingredient for pizza base sauces or as pizza toppings, to avoid overwhelming other flavors. The Wing & a Prayer pie, for example, is topped with braised chicken that has been soaked in a hot-sauce marinade, plus bacon, green and red onions, tomatoes, blue cheese crumbles, and ranch



"We mix Tabasco Chipotle with our white sauce to make our Southern Chipotle Sauce, the base for our Kickin' Carnitas Pizza. Our Creamy Sriracha Sauce is the base for our Sriracha-Cha pizza, with pineapple, bacon, green onions and a sriracha swirl. We even have a **Hot Sauce Station**, where customers can try a variety of hot sauces."

—JEFF DAVIS, DIRECTOR OF OPERATIONS, WOODSTOCK'S PIZZA, SAN DIEGO, CA