



Mikey Tarts' Hot Sauces* List

Next Index

80

ID ^a	Brand	Sauce	Own? ^(d)	SHU ^(b)	My Rating ^(c)	Notes	Barcode	Link
001	El Yucateco	Chile Habeanero [Green]	<input checked="" type="checkbox"/>	8,910	★★★★•	Fresh tasting	816493010149	✓
002	Valentina	Salsa Picante Extra Hot	<input checked="" type="checkbox"/>	2,100	★★★★•	Vegetal flavor	97339000061	✓
003	Bravado Spice Co	Black Garlic Carolina Reaper	<input checked="" type="checkbox"/>	71,000	★★★★•	Vinegary flavor		
004	Karma Sauce	Funken Hot	<input type="checkbox"/>	150,000	★★★★•	Sweeter somehow, smokey		
005	Bravado Spice Co	Serrano & Basil	<input type="checkbox"/>	150,000	★★★★★	Up front basil, great on pizza		
006	Bravado Spice Co	Ghost Pepper & Blueberry	<input type="checkbox"/>	28,000	★★•••	More pepper than blueberry sweetness		
007	Horseshoe Brand	Maple Cayenne (feat. Crown Maple)	<input type="checkbox"/>	Medium	★★★★•	Smokey, "beefy" flavour.		
008	Horseshoe Brand	Mango Fatalii	<input type="checkbox"/>	Hot	★★★••	Loose, watery. Goes well with chikky nuggy.		
009	Peplish Provisions	Apple Cilantro Lime	<input checked="" type="checkbox"/>	Very Hot	★★★••	Good heat, fresh tasting, good in verde sauces and tomatillo dishes.		
010	Outerbridge's Original	Devilishly Hot Sherry Peppers Sauce	<input checked="" type="checkbox"/>	1,752	★★★★•	Straight vinegar, not really saucy, doesn't mix well with a lot but tastes good on its own; original is 146SHUs, this one is listed as "12 times hotter."	50639500907	✓
011	Cholula	Original Hot Sauce	<input type="checkbox"/>	750	★★★★•	Pure vegetable flavour	49733123457	✓
012	Figueroa Bros	The Hottest Fuckin' Sauce	<input checked="" type="checkbox"/>	100,000	★★★★•	Heat according to Scott Roberts .		
013	N'awlins Cafe & Spice Emporium	Geaux Garlic Sauce	<input type="checkbox"/>	Mild	★••••	Watery, more of a marinade		
014	Torchbearer Sauces	Smokey Horseradish Sace	<input checked="" type="checkbox"/>	Mild	★★★★•	Great on any sandwich; chunky		
015	Karma Sauce	Cherry Bomb	<input checked="" type="checkbox"/>	150,000	★★★★★	All-time favorite, sweet sandwich sauce		
016	Tango Chili Sauce	Hot	<input checked="" type="checkbox"/>	Medium	★★•••	Carrot-based, thick paste		
017	Bacchanal	Pepper Sauce	<input type="checkbox"/>	Medium	★••••	Caribbean flavors, has tamarind, great on rice		
018	Fat Cat	Purry-Purry Sauce	<input type="checkbox"/>	5,500	★★★••	Present heat and flavor, thick sauce.		
019	Fat Cat	Cat in Heat	<input type="checkbox"/>	150,000	★★•••	Smokey and thick		
020	Original Louisiana	Crystal Hot Sauce	<input type="checkbox"/>	3,000	★★★★★	A good default mild flavor		
021	Huy Fong Foods	Sriracha	<input checked="" type="checkbox"/>	2,200	★★•••	Once spicy, new recipe is sweet and mild	24463061163	✓
022	Original Louisiana	Hot Sauce	<input type="checkbox"/>	450	★★★••	Not to be confused with Crystal, comes in more flavours		
023	Bee Local	Hot Honey	<input checked="" type="checkbox"/>	Medium	★••••	Strange flavor, cannot find anything to go with it	814417020229	✓
024	Cholula	Sweet Habanero	<input type="checkbox"/>	5,500	★★★★•	Pineapple runs strong in this one		
025	Big Fat's	708 Optimus Primo	<input type="checkbox"/>	Very Hot	★★★★★	Scoville rating seems related to pepper itself; flavored strongly of a pepper, allegedly citrus; Will use with Chinese food.		
026	Dawson's	Heatonist #1	<input checked="" type="checkbox"/>	100,000	★★★★•	Strong black pepper taste		
027	Dawson's	Big Smoke Chipotle	<input type="checkbox"/>	50,000	★★★••	Smokey, perfect with mayo on a sandwich		
028	Dawson's	XXX Ghost Pepper Mash	<input checked="" type="checkbox"/>	Extreme	★★★★•	Straight non-vinegar pepper taste		
029	Heatonist	Last Dab (Scorpion Version)	<input checked="" type="checkbox"/>	Extreme	★★•••	Strong "typical hot sauce" acidity		
030	Mad Dog 357	Original Hot Sauce	<input checked="" type="checkbox"/>	357,000	★★★★★	Tongue-swelling heat, consistent savoury flavour		
031	David's	Insanity	<input checked="" type="checkbox"/>	180,000	★★•••	Quite hot, heat hits at the back of the tongue. Not quite flavorful, though it works well with Cajun cuisine.		
032	Truff	Truff (Original)	<input checked="" type="checkbox"/>	Medium	★★★••	Strong aroma of black truffle, gentle cayenne back taste. Smooth, not versatile.		
033	Paqu Jaya	Limo Chili Flakes	<input type="checkbox"/>	40,000	★••••	Flakes! Definitely a fresh aroma. Heat is only noticed when cooked/grilled with other fats. Not noticed when sprinkled dry.		
034	Nando's	Peri Peri (Hot)	<input type="checkbox"/>	30,000	★★★••	Strong heat, overall not memorable. Okay.		
035	Heartbeat Hot Sauce Co	Blueberry Habanero	<input checked="" type="checkbox"/>	Medium	★★★••	Bell pepper taste is strong, fruitiness is not detectable. Somehow, still good for potatoes or burgers!		
036	Peplish Provisions	Cranberry Orange Clove	<input checked="" type="checkbox"/>	Hot	★★★••	Complex and fruity, clove aroma is strong. Definitely a meat hot sauce.		
037	Picamás	Salsa Brava (Verde)	<input type="checkbox"/>	Mild	★★•••	Goes on thick, smells of pickles, tastes slightly sour. Some heat to know it's there.		

ID ^a	Brand	Sauce	Own? ^(d)	SHU ^(b)	My Rating ^(c)	Notes	Barcode	Link
038	McIlhenny	Tabasco (Original)	<input type="checkbox"/>	3,000	★ ★	Classic, but quite vinegary.		
039	McIlhenny	Tabasco (Family Reserve)	<input checked="" type="checkbox"/>	3,000	★ ★ ★ . . .	Has attributes of original, though "broader" flavor. Same heat, though less sharp.		
040	McIlhenny	Tabasco (Garlic Cayenne)	<input checked="" type="checkbox"/>	3,000	★ ★ ★ . . .	Garlic flavor comes through slightly. Mild bump in heat.		
041	McIlhenny	Tabasco (Scorpion)	<input checked="" type="checkbox"/>	50,000	★ ★ ★ ★ .	Super hot and slightly thicker than the original. Billed as "20x stronger than the original," SHU formula reflects this.	11210008557	✔
041	Palatable Pepper Products	Maple Haze	<input type="checkbox"/>	2,500	★ ★ ★ . . .	Wonderful maple and sweet heat flavor, can go well with anything. Heat of scorpion flavor significantly muffled by the sugars.		
042	Palatable Pepper Products	Blueberry Haze	<input checked="" type="checkbox"/>	2,500	★ ★ ★ ★ ★	Perhaps my all-time favourite sauce, it has a sweetness to it that doesn't completely destroy the heat of the pepper.		
043	Mikey Tarts' Thot Sauce	Thot'banero XO	<input checked="" type="checkbox"/>	Hot	★ ★ ★ ★ .	Massive heat, chunky. Good for mixing.		
044	Mikey Tarts' Thot Sauce	Poblan'ho Thot'te	<input checked="" type="checkbox"/>	Mild	★ ★	Somewhat salted in taste, strong clove		
045	Mikey Tarts' Thot Sauce	Jalapeño Business	<input checked="" type="checkbox"/>	Hot	★ ★ ★ ★ .	Red jalapeño sweetness with strong garlic taste. Habanero kick. No vinegar.		
046	FlatIron Pepper Co	Four Pepper Blend (Flakes)	<input type="checkbox"/>	40,000	★ ★ ★ ★ ★	Super fresh taste for flakes.	867342000309	✔
047	Karma Sauce	Burn After Eating	<input checked="" type="checkbox"/>	650,000	★ ★ ★ ★ .	(Heat level from Hot Ones show.)	859011002288	✔
048	Heatonist	Los Calientes (Blue)	<input type="checkbox"/>	Hot	★ ★ ★ ★ .	Tastes like a freakin' enchilada. Amazing.		
049	Butterfly Bakery of Vermont	Maple Wood Smoked Onion	<input checked="" type="checkbox"/>	Mild	★ ★	Mild, sweet, great to pump up Chinese.		
050	Heatonist	The Last Dab XXX	<input checked="" type="checkbox"/>	Very Hot	★ ★ ★ ★ .	Good, fresh pepper taste, turmeric forward, not as hot as I thought.		
051	Truff	Truff (Hotter)	<input checked="" type="checkbox"/>	Hot	★ ★ ★ ★ ★	Not much hotter than the original, still yummy		
052	TC's	No Frackin' Way	<input type="checkbox"/>	Medium	★ ★ ★ ★ .	A decent ordinary sauce! Cayenne, serrano peppers, light vinegar... Not too hot at all!		
053	Tropical Pepper Co	Scotch Bonnet Caribbean Pepper Sauce	<input type="checkbox"/>	Medium	★	Purchased for \$2.50 at Morton Williams during an NYC stay. Disappointingly mild.	76606556111	✔
054	BYOB	Santa's Secret Sauce	<input checked="" type="checkbox"/>	Medium	★ ★ ★ . . .	From 2020 advent calendar, Louisiana style, smokey and full bodied		
055	Torchbearer Sauces	Zombie Apocalypse Sauce	<input checked="" type="checkbox"/>	Very Hot	★ ★	Bhut Jolokia primary ingredient, states orange as a contributing flavor.		
056	Heatonist	Los Calientes (Red)	<input type="checkbox"/>	Hot	★ ★ ★ ★ ★	Smoked habanero (rather than jalapeño), still promises to be a burrito in a bottle	851444008103	✔
057	Mike's Hot Honey	Mike's Hot Honey	<input type="checkbox"/>	Mild	★ ★ ★ . . .	Honey with heat, still tastes like honey!	865372000009	✔
058	Herdez	Taquiera Street Sauce Original Verde	<input type="checkbox"/>	Mild	★ ★	Tangy, poblano based. Unsure about contribution to a dish beyond that.	72878811002	✔
059	Heatonist	Nugget Honey	<input checked="" type="checkbox"/>	Medium	★ ★ ★ ★ .	Floral tasting spicy honey. My favorite of what I tried so far in this genre. There's heat, but I wouldn't classify as "mild."	851444008011	✔
060	Heatonist	"The Classic" Garlic and Fresno Edition	<input type="checkbox"/>	Mild	★ ★ ★ . . .	Garlic and fresno pepper flavors, a more "savory" sriracha.		
061	Sinai Gourmet Naked Foods	Jalapeño Maple/Érable	<input type="checkbox"/>	Mild	★ ★ ★ . . .	Sweet, basic jalapeño purée. No standout flavours, just not jalapeño-dominant. Versatile	627843481997	✔
062	Blond Beard	IPA Buffalo Sauce	<input type="checkbox"/>	Mild	★ ★ ★ ★ .	Strong beer aroma, delightfully surprising.		
064	Jamaican Choice	Scorpion Pepper	<input type="checkbox"/>	Very Hot	★ ★ ★ ★ .	Citrus notes, surprisingly floral	27246103227	✔
065	Jamaican Choice	Carolina Reaper	<input type="checkbox"/>	Very Hot	★ ★	Lingering heat, sharp acidic taste, no fruity notes as suggested by label.	27246103258	✔
066	Truff	Truff (White)	<input checked="" type="checkbox"/>	Medium	★ ★ ★ ★ .	Classic truffle flavor, not sure why it's twice the cost, though.		
067	Community Hot Sauce	The Baltimore (Habanero Ginger)	<input checked="" type="checkbox"/>	Hot			
068	FlatIron Pepper Co	Asian Reds (Flakes)	<input checked="" type="checkbox"/>	Hot	★	Not getting too much distinct flavor, it needs something wet or oily to carry the heat. Disappointing.		
069	FlatIron Pepper Co	Smoke Show (Flakes)	<input checked="" type="checkbox"/>	Hot	★ ★ ★ ★ ★	Massive up-front smokiness!		
070	Horseshoe Brand	Korean Ginger Hot Sauce	<input checked="" type="checkbox"/>	Medium	★ ★ ★ ★ .	Pairs well with sprouts, but may be perception/association which gives it kimchi vibes. Not too hot, but leaves a zing.		
071	Blond Beard	Chicken & Waffles	<input type="checkbox"/>	Mild	★ ★	Subtle sweetness, somewhat reminiscent of maple, but...		
072	Blond Beard	Black Magic	<input type="checkbox"/>	Mild	★ ★ ★ . . .	Some zing, not mouth burning. Good black-pepper taste, cayenne on the back.		
073	Blond Beard	Holy Hell	<input type="checkbox"/>	Mild	★ ★	Spiciest of the four offered by the company with a pleasant butteriness, but not too spicy overall. Pleasant.		




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074	Halesite Habanero	Unstrained Hot Sauce	<input checked="" type="checkbox"/>	Hot	★★★★•	Great mixer! Powerful heat, vegetable base which stays light. Runny sauce.		
075	Queen Majesty	Jalapeño Tequila & Lime	<input checked="" type="checkbox"/>	Hot	•••••		865125000010	↗
076	Marshall's Haute Sauce	Whiskey Smoked Ghost	<input checked="" type="checkbox"/>	Very Hot	•••••	Made with Uncle Nearest 1856 whiskey – Hey! I own a bottle of that!	661799916967	↗
077	FlatIron Pepper Co	Hatch Valley Green (Hot) (Flakes)	<input checked="" type="checkbox"/>	100,000	★★★★•			
078	FlatIron Pepper Co	Üç Biber (Flakes)	<input checked="" type="checkbox"/>	Mild	★★•••	"Meaty" flavour.		
079	FlatIron Pepper Co	Jalapeño, Roasted Garlic, Toasted Onion (Flakes)	<input checked="" type="checkbox"/>		★★★★•	Great on bagels!		
			44		★★★			

Mikey Tarts' Sauces to Source

Top 5

RANK	ID #	Brand	Sauce	Why this rank?
 1	042	Palatable Pepper Products	Blueberry Haze	I've actually gone out of my way to find the vendor at a Garlic Festival to source. This goes beyond looking online.
 2	015	Karma Sauce	Cherry Bomb	A go-to for deep fried pickles, this has the heat and virtually no vinegary taste.
 3	001	El Yucateco	Chile Habanero [Green]	This sauce was always used on my sammiches, but pairs well with hams.
	025	Big Fat's	708 Optimus Primo	Only three-stars in my book, but a must-have for when I eat Chinese. I use this frequently.
	032	Truff	Truff (Original)	Essential for pizza and pasta dishes, I enjoy the polarizing taste of the Truffle.
	020	Original Louisiana	Crystal Hot Sauce	My typical go-to when I'm looking for a mild tang to my dishes.

Bottom 5

RANK	ID #	Brand	Sauce	Why this rank?
 1	038	McIlhenny	Tabasco (Original)	This is perhaps what people think of when they think of "hot sauce." I dislike it less than I used to, though will tend to avoid it at all costs if I can.
 2	023	Bee Local	Hot Honey	While not necessarily a "sauce," the pepper or honey base have an off-putting flavor. This may have more to do with a clash between the honey's floral source and peppers used.
 3	033	Paqu Jaya	Limo Chili Flakes	Also not a sauce, these flakes taste fresher than the typical pizza-palace variety, though pack almost no heat relative to the description.
	013	N'awlins Cafe & Spice Emporium	Geaux Garlic Sauce	It's a sauce of something, a bunch of powders in a suspension. No heat, mild flavor. Tourist trap.
	035	Heartbeat Hot Sauce Co	Blueberry Habanero	Expectations were high, though the overall flavor is a little too subtle.

Footnotes

*	<p>Included in this list are bottled sauces that I own or have tried. Flakes are only included if they are sold by an exclusive pepper sauce purveyor (e.g. Heatonist) or are from specialist company (e.g. not McCormick Seasonings). Brand-name or exclusive sauces made for a restaurant (e.g. Moe's, Taco Bell, and Desert Moon Cafe, private restaurants) are not included. Salsas, mustards, pickled peppers, and horseradish are excluded completely as are generic flakes and packets (e.g. Taco Bell, Yi Pin), except if purchased by aforementioned pepper sauce purveyor. For standard's sake, sauces are left unrated if they are commercially available but I do not own – yet, they are added to this list if I had tried it and it is something that could be purchased.</p> <p>Basically, if it's a sauce that features peppers, people can privately purchase it in non-bulk quantities, and I've tried it beyond a quick taste, it'll be on this list. If they're flakes, I'll include it if it's all the company does.</p>
a	"ID" has no bearing on order, nor ranking. It is a distinguishing and unique key for each entry.
b	<p>"Scoville" scale entry note: In the cases which research yielded a range of SHU, it will be entered in as a formula with the average of the range. For instance, if the range is posted as 50,000 - 250,000, it will be entered as the formula "=average(50000,250000)." If left blank, heat could not be found.</p> <p>Text ratings are based on what the manufacturer states is the level, and is likely subjective.</p> <p>Colors signify the following: green is mild, yellow is medium, red is hot, crimson is very hot, black is extremely hot.</p>
c	Rating is as described below.
d	"Own?," i.e. Do I have this currently on-hand?

Heat Level Standards

Level	Title	Description	Max Scoville
0	Mild	Generally safe and tame	8,000
1	Medium	Offers recognizable piquancy	25,000
2	Hot	Shows strong heat	75,000
3	Very Hot	Upper limit of palettes and common chilis	250,000
4	Extreme	Utilizing extracts and tricks to go hotter	15,000,000

Rating Standards

Stars	Significance
0	Tried only once, or no opinion.
1	Did not enjoy, useless, avoid.
2	Not great, or limited use.
3	Neutral.
4	Readily enjoyed, recommended.
5	Must-have on hand at all time.

Basic Stats

#	Significance	
079	Total number of entries. This is helpful for creating a new ID which is one number higher than what's on the left.	
33	Total number of 4- or 5-star sauces.	= 41.8%
19	Total number of hot or very hot sauces.	= 24.1%
10.5%	"Pickiness Rating." (The number of 4- or 5- star ratings, minus the number of 1- or 2-star ratings, divided by the number of rated sauces, expressed as percentage.) The closer I am to 0, the more likely the ratings reflect indifference or neutrality. The closer to 100 ("pushover") or -100 ("super picky"), the more I biased my preference of brand, flavour, or heat, therefore lacking diversity. Positivity indicates likelihood to enjoy sauces more often than not, whereas negative percentage suggests general displeasure and indecisiveness.	