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## **SAUCE GODDESS CRANKS UP THE HEAT AND FLAVOR TO NEW LEVELS WITH HER LATEST CREATION *SWEET RED DEVIL SAUCE!***

San Diego, CA- Find out if you can handle the flavor and sizzle of The Sauce Goddess's hottest and sauciest creation featuring red sevina habanero peppers, the second hottest pepper in the world. It is all natural, preservative-free, and vegan. "Since winning Third Place at the Scovie Awards Fiery Foods Competition with our extremely popular ***Sweet and Spicy Grill Glaze***, I have been busy working on spicier recipes that were not just hot but also have a unique flavor profile that would be great for grilling, dipping and cooking. My goal is to have the best tasting and innovative line of gourmet sauces, spices and products so anyone can create delicious and healthy meals", states President and Sauce Goddess Jennifer Reynolds. "Another reason I like peppers is the healthy properties of Capsaicin, which is found in peppers, the more capsaicin the hotter and healthier the pepper. It has been known to: Trigger Endorphins, Improve Digestion, Lower Triglycerides, Improve Circulation, Decrease Congestion, Lower cholesterol Levels, Reduce High Blood Pressure, Prevent Blood Clots, Heart Disease and Protect Against Some Kinds of Cancer. Eat lots of "***Sweet Red Devil Sauce***" encourages, Reynolds.

'I wanted to make ***Sweet Red Devil Sauce*** very unique and deliciously different with a real kick! We took my award winning ***Sweet & Spicy Grill Glaze*** added red sevina habanero peppers in place of cayenne pepper and a few other secret ingredients to create a Sauce Goddess product that has taken heat and flavor to a new level winning rave reviews. ***Sweet Red Devil Sauce*** is more than a hot sauce. It is great for grilling, marinating, creating delicious recipes and of course dipping, the perfect sauce for spicy food lovers.

The ***Sweet Red Devil Sauce*** is a tomato based BBQ sauce with no smoke. Instead it includes cane juice, soy sauce and of course red sevina habaneros with a fire reportedly 115 times that of a Jalapeno, these peppers pack a punch. The flavor starts out floral-fruity followed by a blast of heat that warms your body through and through. With chili heads constantly looking for increasingly spicy foods ***Sweet Red Devil Sauce*** should fill the bill. ***Sweet Red Devil Sauce*** should be available by February.

ABOUT SAUCE GODDESS GOURMET, LLC: Sauce Goddess Gourmet is a privately owned company headquartered in San Diego, CA. Sauce Goddess is dedicated to providing all natural sauces, spices and gourmet products that can be used frequently and easily for grilling, dipping, marinating, and creating favorite recipes. Many of Sauce Goddess products are based on secret family recipes. For information, recipe ideas, and ordering visit [www.saucegoddess.com](http://www.saucegoddess.com).