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ALL SPICE CAFE



Gourmet Hot Sauces

ALL SPICE ALL THE TIME



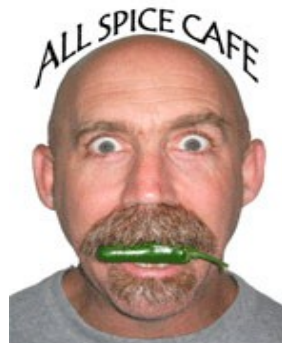
A true Foodie at heart, JD started making his own hot sauce more than 25 years ago for his grilled chicken wings (what is today known as his Cayenne Habanero Sauce). Other variations evolved and friends eventually convinced him to bottle and sell his sauces. Entering his first competition in the fall of 2006 led to winning two Scoville Awards - 1st place for Caribbean Spice and 3rd place for Cayenne Habanero. In September 2007, at the Fiery Food Challenge in Fort Worth, TX, Caribbean Spice took a 2nd place and Chipotle Garlic placed 3rd. In December 2007, Caribbean Spice took another 1st place award at the first annual Hot Pepper Awards in Manhattan.

JD has spent most of his life living in upstate NY and grew up in a house with a Mom who was (and still is) a fantastic cook. Being someone who loves to eat, he's always felt at home in the kitchen. Back around 1980 there weren't many sauces to choose from so he started out making his own. People on the east coast didn't know much about habaneros until they started becoming popular in the late 80's. With a high tolerance for heat and a love of all things spicy, habanero made it into the wing sauce and the recipe has been the same ever since. It's easy to make a sauce that is hotter than hot but flavor and heat is where it's really at.

A veteran of the motion picture industry and spending a lot of time on the road, JD has become a big fan of ethnic foods. Indian, Thai, Caribbean, the list goes on and on. Introduced to Chipotle in sunny California has led to the Chipotle Garlic Sauce and a love of many spices has led to Caribbean Spice Sauce.

Many people wonder where the All Spice Cafe is located? It started as a dream to own a cafe one day and being a big fan of different spices and heat JD came up with the name All Spice Cafe where spice is more about the flavor than the heat. Soon to become a virtual cafe with the hope of one day turning it into the real deal!

JD is also a Certified Kansas City BBQ Judge and a Grill Master at Two Guys Grilling.



The face behind the label.