

SAUCE LOVERS, REJOICE!!!



The ideal fusion of flavors, spices, cultures and heat...

A family legacy of exotic, global ingredients, down-home cookin' and gastronomic delight.

Remarkable Spices.

Great Flavors.

Perfect Heat.

Your diners and customers will thank you.

Taylor Hicks

“

From spicy hot to savory and mild, we use Taylor's Ultimate to complement everything from our pulled pork burritos to add subtle heat and acidity to salad dressings.”

Chef Brendan Connor

*Whisk Gourmet Food & Catering
South Miami, FL*



Meet Taylor Hicks



The story of Taylor's Ultimate Gourmet Sauces is like a fine sauce itself. It began simmering in a multi-cultural, Miami family of cooking devotees. Taylor Hicks' father is from Peru and his mother's side of the family hails from Georgia. The resulting aromas and flavors that transpired during Taylor's childhood are best described as luscious Southern food with an international twist.

The unique combination of soulful and exotic cultures, flavors and traditions – enhanced by the Hicks family's love of cooking – is the underlying and heartfelt inspiration for Taylor's Ultimate line of superior hot sauces and marinades.

Taylor likes to think of his flavorful concoctions as "craft" brands of sauces, in the same tradition of brew masters who create innovative and specially flavored beers and spirits. The launch and continued growth of Taylor's Ultimate line of products has been fueled by word-of-mouth recommendations – the truest test of culinary success.

News of something special in the culinary world travels fast, and Taylor's restaurant and retail client base now includes passionate restaurateurs and retailers throughout Miami, South Florida, Central Florida and the Bahamas.

“

Taylor's Ultimate sauces and marinades are versatile and packed with flavor. With perfect fresh-spice combinations, Taylor's always delivers!"

Spider Harris

*Executive Chef at The Spillover
Coconut Grove, FL*

Currently, Taylor produces seven sauces that are certain to catch your attention. He suggests starting with ***Taylor's Peruvian-Style Garlic Sauce*** to capture the essence of the foundational family influences on his cooking. The ***Mild Jalapeno Hot Sauce, Mild Habanero Hot Sauce, Peruvian Gold Hot Sauce*** and the ***Tuscan Style Hot Sauce*** deliver more than just unique flavors – they are customer favorites.

Try them today and see why.



Chef Spider Harris with Taylor Hicks

For more information visit www.taylorsultimate.com.



Meet The Sauces!

Everyone has a favorite Taylor's Ultimate sauce or marinade. Whether mild, hot, bold, spicy, robust, flavorful, versatile or subtle, our sauces are always surprising - find the one that brings out the best flavors in your world. Try them all!

Andes Fire Hot Sauce

Garlic aficionados love this perfectly balanced combination of roasted garlic flavor and just enough heat. Think of it as an immensely satisfying garlic kick, great on seafood, BBQ - anything that tastes better with garlic. Which is just about everything, right?



Peruvian Gold Hot Sauce

Peruvian Gold Hot Sauce bustles with zest and heat, marked by a robust touch of garlic and plenty of Peruvian flair. Crafted for hot sauce lovers, Peruvian Gold Hot Sauce delivers a distinctively different level of heat than our milder hot sauces.



Bonzai Hot Sauce

Go beyond Sriracha! Bonzai Hot Sauce delivers a fierce level of heat to all cuisines, followed by a lingering and profoundly pleasant note of sweetness and ginger. Try it as a marinade or fiery condiment that can stand on its own.



Mild Jalapeño Hot Sauce

The name says it all: this Mild Jalapeño Sauce is rich in jalapeño flavor, yet pleasingly mild on the palate. Kick things up a notch with just a little bit of heat and a whole lot of flavor. You'll love it on just about everything!



Tuscan Style Hot Sauce

Just like a magical trip to enchanting Italy, Tuscan Style Hot Sauce takes you somewhere special and creates flavorful memories. The recipe makes great use of tomato with a fiery pepper flair, yielding a pleasantly spicy sauce without excessive heat.



Mild Habanero Hot Sauce

Can "mild" and "habanero" co-exist in the same sauce? Indeed they can! Most habanero sauces are too hot to savor the flavor of the pepper. Mild Habanero features a full-bodied pepper taste that complements the food - without scorching your tongue.



Peruvian-Style Garlic Sauce

Let your garlic-loving imagination go wild! Use Peruvian-Style Garlic Sauce as a marinade or basting sauce for meat, poultry or seafood. Mix it with sour cream, mayonnaise or Greek yogurt as a dip. Add a splash to salsa or salad dressings.



"Taylor's Ultimate...hand-crafted hot sauces, at their best!"

*Chef/Owner Jason Ingrassia,
Blue Moon Fish Co., Ft. Lauderdale, FL*

"Taylor's Ultimate Peruvian Gold has become the marquee ingredient in our best-selling chef's special to date, providing just the right amount of heat and garlic flavor!"

*Owner, Luis Garcia
Garcia's Seafood Grille & Fish Market,
Miami FL*



Great Food Makes Great Connections

In homes across the world, food is the great connector. In every culture, food unites family members, bridges generations and teaches lessons that last.

We honor the family influences that inspire these unique sauces and marinades. Enjoy them in your restaurant, retail store and around your own dining room table.



Our Commitment: We deliver the goods

At Taylor's Ultimate, we're as serious about creating great sauces as we are about running a business that makes your restaurant or retail store get noticed.

As a restaurateur, you'll appreciate Taylor's attention to detail and make-it-happen attitude. Just as we strive for the ideal blend of flavor and heat in our sauces, we're equally committed to the ideal blend of great food and professional business operations for our retail and restaurant clients.

Have a question? We'll answer it. Need a special delivery? ***We'll make it.***

Planning a special event? Let us know how we can help. Since 2013, we've evolved from a culinary-inspired idea to a regional sauce enterprise, and our reputation grows every time a new customer, diner or restaurant gives Taylor's Ultimate a try.

So go ahead. Give us a try! We're here to help your business, your diners, your customers and the world appreciate all the unbounded flavors and unbridled success they deserve.



Contact Us *Interested in our sauces and marinades? We want to hear from you!*



www.taylorsultimate.com



taylor@taylorsultimate.com



Office: 305.261.4284 | Mobile: 305.299.3557



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Instagram: @TaylorsUltimateSauces