



The McIlhenny family settled on Avery Island in 1830. The place is a huge hill of rock salt. Edmun McIlhenny received pepper capsicum seeds from a Mexican soldier during the United Mexican War (1846-1848). In 1868, after the end of the Civil War, determined to turn peppers into income, he invented a spicy sauce using vinegar, Avery salt and chopped capsicum peppers. McIlhenny packed the aged sauce in 350 used cologne bottles and sent them as samples to wholesalers. From then until today, the Tabasco brand is associated worldwide as the best hot sauce. TABASCO red sauce is a spicy hot sauce made from peppers, vinegar and salt. Hot peppers are picked by hand as soon as they ripen to the perfect shade of bright red, pureed on the same day, mixed with a little salt from Avery Island, placed in white oak wooden barrels and left to ferment for up to three years. After inspection and approval by a member of the McIlhenny family, the porridge is mixed with natural cereal vinegar. Numerous stirring and about four weeks later the husks and seeds of the pepper are removed by straining. The finished sauce is then bottled.



Original TABASCO® sauce

60 ml, 150 ml



Since 1868, Tabasco red sauce has been made from just three natural ingredients: ripe hot red peppers, island salt from the Avery Islands, and distilled natural vinegar. This simple recipe, when executed and grown with the utmost care and attention, produces an incredibly spicy, flavored hot sauce that has been adored for generations.



TABASCO® JALAPEÑO

60 ml



The softest to taste of all Tabasco sauces. Made from a less spicy type of pepper - Jalapeno. Dense and strong, it is characterized by a slight spiciness. The unique Jalapeno flavor is ideal for all Mexican foods and everything from salads to roasts. Everything is due to the remarkable effect of not too hot or too soft taste of green Tabasco sauce.

TABASCO® HABANERO

60 ml



This is the hottest of all types of Tabasco sauces. To the traditional hot red Tabasco sauce are added mango puree, banana, tamarind, papaya, dehydrated onion, tomato paste, spices, garlic, Habanero hot peppers. Its exotic taste makes it a great addition to Mexican, Asian, Caribbean and other exotic cuisines, as well as ideal for flavoring seafood and sauces.

TABASCO® CHIPOTLE

60 ml



Spicy-smoked Chipotle pepper sauce. Without being very spicy, its soft and dense smoky taste is suitable for marinades, spices for roasted chicken, beef and pork, grilled meat and vegetables, chili. Suitable as an addition to soups and sauces, burgers, Mexican dishes.



TABASCO® SRIRACHA

300 gr

Our first-class SRIRACHA sauce is rich, bold and perfect for any food. In one bite you will have sweet and spicy notes of red jalapeno peppers, with a slight hint of garlic. Sriracha is a suitable ingredient in the preparation of a main course, added additionally or can be mixed with melted Sriracha glaze oil.