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Beyond Sriracha: Chefs Dish on Their Fave Hot Sauces

By Kelly Dobkin

Chefs (and most other foodies) have a *thing* for hot sauce. The breakout popularity of Thai hot sauce sriracha (a trend probably started by chefs), has gone so far that it's now even a featured condiment on a Subway sandwich. Plus lately, sriracha has been getting a lot of attention over now-abated fears that the factory that makes it would be shut down thanks to whiny neighbors. But is this trendy-to-like sauce the go-to favorite among all chefs? Certainly not. To prove our point, (and give some other brands some love), we did a snap poll and found many other varieties worth checking out. Check out our chefs' picks below.

Chef Alex Garcia, A.G. Kitchen and Amigos restaurants (NYC): "My favorite pre-made hot sauce is Sambal, but I also love making my own Thai-inspired hot sauce that combines fresh chiles and fish sauce. And at A.G. Kitchen, we use Samba Chicken Rub from Latin Spice Co., which combines 13 dried spices and herbs, including three dried chiles."

