

Condiments With Character



Texas Sassy CONDIMENTS WITH CHARACTER

People are raving about Texas Sassy—an extensive line of sauces, relishes and pickles available at Central Market. Founded and managed by Austin locals Brenda and Maury Smeyne, Texas Sassy originated in 1998 from a favorite recipe for pickle chips developed by Brenda. In 2004, the Smeyne's Texas Sassy pickle chips won first place in pickled products at the Houston Hot Sauce Festival, while their relish took home the top prize in the condiments category. Since that time, the Smeynes have branched out, enhancing their Sassy portfolio with pickle sauce, mustard sauce, salsa marinade and vinaigrette. The Sassy sauces are bound to catch you by surprise, intermingling sweet and sour flavors, often with a spicy finish. They make ideal glazes for grilled meats and seafood and can be used as a flavorful addition to your favorite Bloody Mary recipe. Or, if you're like me, you'll eat the pickle chips straight from the jar. For recipes and a list of suggested food pairings or to purchase online, visit www.texas-sassy.com. Prices vary.

LAURO KELSO