
AUBREY D.



REBEL™

Hot Sauces and Condiments



*A universe of gourmet
hot and spicy products!*

WHO IS AUBREY D.?

Aubrey D. is a rebel. He challenges the expectations people have with flair and with spice. Once foodies have tried one of Aubrey D.'s creations, they can no longer go back to ordinary... they must pursue extraordinary!

Join Aubrey D. on the open road of discovery in search of the right ingredients, spices and peppers.

Live hot! Be Free!

Be a REBEL!



AUBREY D.

BOLD AND SPICY

condiments

Aubrey D.'s line of Gourmet Artisanal Condiments are made with the **freshest ingredients** . They are selected at **local markets** and blended with the highest quality vinegars and spices. They are prepared in **small batches** to allow the full body flavours, vibrant colours and mouth-watering **aromas** time to develop into **perfection** seen only in homemade foods.



Tips:

Use our **ketchup** , packed with rich flavours of farm fresh juicy tomatoes to marinate your ribs. Add the jalapeño **relish** , with perfectly ripened cucumbers to your sandwich. Try any one of our zesty **mustards** , each with their own special blend of mustard seeds, spices and jalapeños... and perfectly made to marinate, dip or explore on a burger. You'll taste the best potato and egg salad ever when combined with our silky smooth **mayo** that's full of diced Chipotle smoked peppers.



THE *new* REBEL *icious* HOT SAUCES



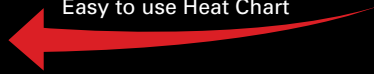
Born out of the fires of rebellion, Aubrey D. Rebel™ Hot Sauces are the only full line of hot sauces in the world where each sauce is designed around the unique flavours and heat of each pepper.

Whether it is the milder Chipotle's smoky richness, the wildness of the Jalapeño classic, the fiery heat of the Habanero, the insanity of the savoury Scotch Bonnet or the crazy burn of the Red Savina, there is an Aubrey D. Rebel™ Hot Sauce that is sure to please.



Each sauce is individually boxed for maximum impact.

Easy to use Heat Chart



reserve

Aubrey D.'s Rebel Hot Sauces have endless possibilities. This includes the Crazy Reserves, however, they should be used with caution.

The totally Mental Jolokia Ghost (created with the 1,000,000 SHU* Ghost Pepper) and the Demented Scorpion (designed with the 1,400,000 SHU* Scorpion Pepper) qualify as flipped out sauces.

Live Hot! Be Free!

(*SHU = Scoville Heat Units. The number of units of sugared water to one unit of hot pepper to reduce the heat level to zero)



Proudly made in the USA

*Be a Rebel...
Aubrey D.*



What happens when you make Giardiniera Pepper Mix and you make it *Sicilian?*

S T Y L E

Mamma mia, questa e piccante e deliziosa, ti amo!

Made with the same care and passion as if our mother had made it back in Sicily, these peppers are sure to please even the most seasoned chilihead. This tasty condiment packed solid with hot peppers and marinated in virgin oil will bring incredible flavour to everything! **Delizioso!**

Aubrey D.'s Legendary Habanero Baked Wings

Ingredients

- 3/4 cup all-purpose flour
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 20 chicken wings
- 1/2 cup melted butter
- 1 bottle of **Aubrey D.'s Rebel Habanero Hot Sauce**

Directions

Line a baking sheet with parchment paper. Place the flour, cayenne pepper, garlic powder, and salt into a resealable plastic bag, and shake to mix. Add the chicken wings, seal, and toss until well coated with the flour mixture. Place the wings onto the prepared baking sheet, and refrigerate at least 1 hour. Preheat oven to 400° F. Whisk together the melted butter and **Aubrey D. Rebel Habanero Hot Sauce** in a small bowl. Dip the wings into the butter mixture, and place back on the baking sheet. Bake in the preheated oven until the chicken is no longer pink in the centre, and crispy on the outside, about 45 minutes. Turn the wings over halfway during cooking so they cook evenly. Serve with celery and carrot sticks along with blue cheese dip and additional Aubrey D. Rebel Hot Sauce if desired.



AUBREY D.



REBEL™

DIPS

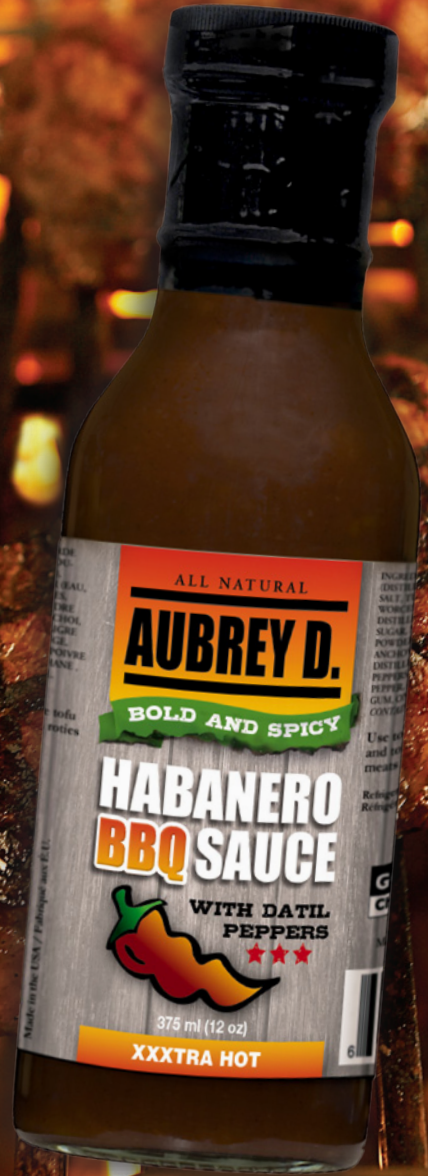
These potent and ready to eat dipping sauces are sure to please everyone, while they're running to quench their thirst. Can't get much better or hotter than Aubrey D. Rebel Hot Dips.

For your next Sports Party, Movie Night or Fiesta, our perfectly blended salsa and great tasting dips will be sure to satisfy those who really appreciate real heat. Use one or use them all.



BBQ

This delicious Aubrey D. Habanero BBQ Sauce with Datil peppers will hit your palate with enough spicy kick of heat to make a seasoned chilihead cry out in pleasure. Combined with the zesty flavours of the Habanero Pepper and the sweeter, luscious Datil Pepper, it's the perfect richness for any BBQ.



GOURMET
Chips & Sauces



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