

Each year is processed basically the same and the ingredients are basically the same, but the ratio and the actual heat intensity of the peppers varies. So these are like wine in that there is some variation between years for flavor and heat. I do not have a lab that can actually measure heat, but I have used 2017 as a base line and just compare year to year. I assigned a 7, on my scale of 10, to 2017. Because ingredients are important to me, I have included them on the label and include the label here.

---

### Pearson Hot Sauce 2017 (HEAT: 7/10)

**\$3/ bottle**  
(2 remaining)



**2017**

**Ingredients:**  
chocolate habaneros, red Caribbeans, roasted red hatch peppers, roasted red bell peppers, carolina reapers, roasted red onions, vinegar (infusion of 2016 pepper mash with white, apple cider and rice vinegars), guajillo chile peppers, cowhorn peppers, tomatoes, roasted whole garlic, smoked applewood sea salt, turmeric (premium favor, amazing health benefits), xanthan Gum (thickener).

Hand selected peppers and ingredients carefully processed by fermentation, aged to perfection for a flavorful, Healthy hot sauce that enhances any dish.

---

### Arson Sauce 2018 (HEAT: 7.5/10)

**\$3/ bottle**



**ARSON SAUCE** @GMAIL.COM

Because you can't spell Pearson without arson.

**INGREDIENTS:** RED HABANEROS, ROASTED GIANT MARCONI PEPPERS, ROASTED RED BELL PEPPERS, CAROLINA REAPERS, ROASTED RED ONIONS, SPICED VINEGAR (INFUSION OF 2017 PEPPER MASH WITH WHITE, APPLE CIDER AND RICE VINEGARS), GUAJILLO CHILE PEPPERS, RED THAI CHILI, TOMATOES, ROASTED GARLIC, HIMALAYAN SEA SALT, TURMERIC (PREMIUM FAVOR, AMAZING HEALTH BENEFITS), XANTHAN GUM (THICKENER).

www.ArsonSauce.com

---

### Arson Sauce 2019 Original (HEAT: 8/10)

**\$3/ bottle**



**ARSON SAUCE**

Because you can't spell Pearson without arson.

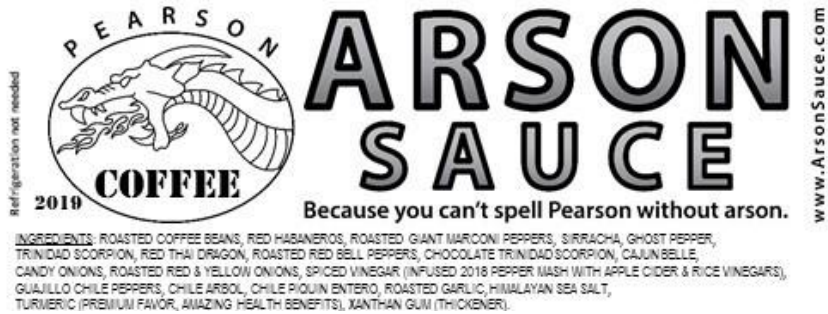
**INGREDIENTS:** RED HABANEROS, ROASTED GIANT MARCONI PEPPERS, SERRACHA, GHOST PEPPER, TRINIDAD SCORPION, RED THAI DRAGON, ROASTED RED BELL PEPPERS, CHOCOLATE TRINIDAD SCORPION, CAJUN BELLE, CANDY ONIONS, ROASTED RED & YELLOW ONIONS, SPICED VINEGAR (INFUSION OF 2018 PEPPER MASH WITH WHITE, APPLE CIDER AND RICE VINEGARS), GUAJILLO CHILE PEPPERS, CHILE ARBOL, CHILE PIQUIN ENTERO, ROASTED GARLIC, HIMALAYAN SEA SALT, TURMERIC (PREMIUM FAVOR, AMAZING HEALTH BENEFITS), XANTHAN GUM (THICKENER).

www.ArsonSauce.com



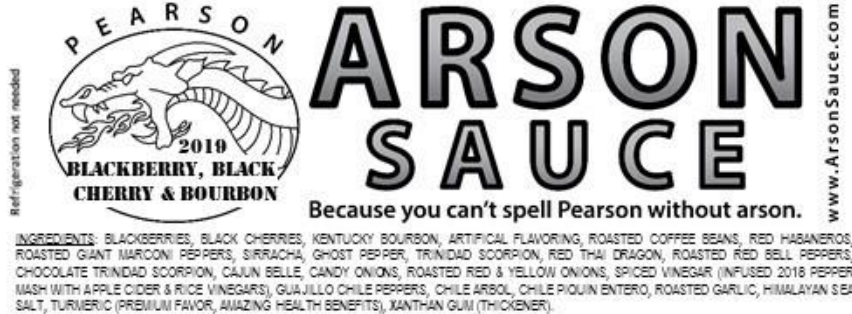
### Arson Sauce 2019 – Coffee

**\$4/ bottle**



### Arson Sauce 2019 – Blackberry, Black Cherry & Bourbon

**\$5/ bottle**



### Arson Sauce 2020 Original (HEAT: ?/10)

#### **Currently in production!**

Peppers being included so far: Giant Marconi, Ausilio Italian, Chocolate Habanero, Carolina Reaper, Trinidad Chocolate Scorpion, Trinidad Scorpion, Sriracha, Jalapeno.

New: My own grown hardneck garlic. Roasted carrots will be included to add natural thickening and a hint of sweetness to pair with the Habanero peppers. Also fermenting in smaller one-gallon batches throughout the season which will be combined later.

### Shipping:

I am ready to ship up to 4 bottles at a time, currently. Since I am not Amazon, the package weight and distance from central Iowa causes shipping cost to vary.

- 1 bottle is approximately 0 lb 15 oz
- 2 bottles are approximately 1 lb 9 oz
- 3 bottles are approximately 2 lb 3 oz
- 4 bottles are approximately 2 lb 14 oz
- Additional bottles, will be individually calculated

I have shipped 3 bottles to Texas for \$12.55

I have shipped 3 bottles to Eastern Iowa for \$8.70

I believe an empty box to my neighbor would cost me \$3.40! So ...

I am only trying to cover some of the costs for my hobby! I do not charge handling, so I will weigh your package and calculate the shipping to your zip code and that with the cost of the number of bottles you order will be your total charge. (You can also estimate your shipping if you use the weight and go from zip code 50208 to yours on <https://postcalc.usps.com/>. "Calculate price based on Shape & Size", enter weight and then choose "Package") "Priority Mail 2-Day" is usually the lowest price, which is what I will choose.