TABLE TALK

Hot sauce kit features spicy flavors from around the world



Leigh Cort

By Leigh Cort

Datilgator Seasonings, a local company focused on innovation in the food industry, recently introduced its Delightfully Hot Do-It-Yourself Hot Sauce Kit.

Zack and Lauren Glenn's company was recognized in November with a Scovie Award for Advertising and Marketing Gift Basket/Box category. The couple launched Datilgator Seasonings, which

offers all-natural spices/blends for home cooks and professional chefs, in 2020 to meteoric success. Delightfully Hot is their second spicy food brand. The company is headquartered near St. Augustine.

"Our Delightfully Hot appeals to a demographic that enjoys spicy foods," said Zack Glenn. "It's important to create a product that develops into an experiencebased gift that can be enjoyed alone or with friends. It's a great do-it-yourself culinary gift for men — \$50-\$100."

"Life got a lot spicier when we decided to branch out from dry seasonings into a high-quality hot sauce kit," said Lauren Glenn. "There isn't anything else like Delightfully Hot on the market. We focus on attention to detail that I expect in a tasty date-night gift."

Delightfully Hot

"Made in the USA" is the Glenns' mantra and holding to that took months to orchestrate. Their dedication to excellence makes it easy for a buyer to follow instructions, know the ingredients and end up with a fabulous hot sauce of their

Delightfully Hot features an "around-

the-world" theme so that people can create and taste flavors of delicious globally sourced peppers. There's also a "bonus" Ghost Pepper to thrill the fieriest of spice lovers who crave hot sauces that tilt the scale to wildly hot.

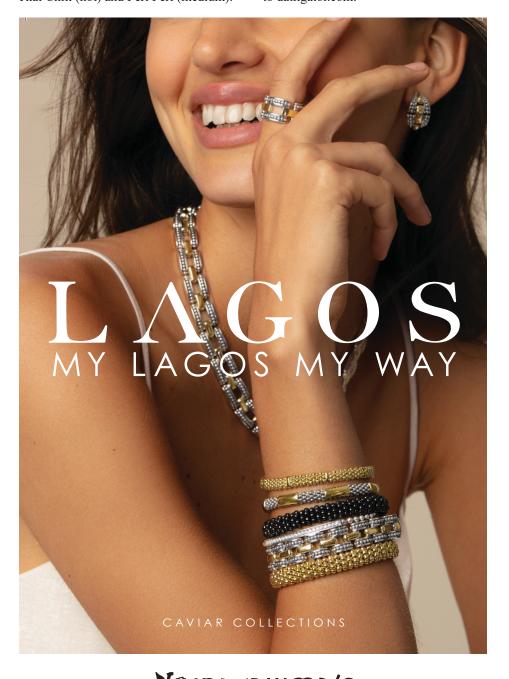
Kit Details and Contents

Makes six unique hot sauces with globally sourced peppers. Styles are Louisiana (hot), Smoky Southwest (mild), Caribbean (fire), Urfa Biber (medium), Thai Chili (hot) and Peri Peri (medium).

And there is a Ghost Pepper for hot sauce lovers who like it extra spicy.

The kit includes a stainless steel funnel, mesh strainer, six hot sauce bottles, customizable labels, African Bird's Eye peppers, Chili de Arbol peppers, Scotch Bonnet peppers, Chipotle Morita peppers, bonus Ghost Pepper, Thai Chili seasoning, Urfa Biber seasoning, additional seasoning packets, gloves, distilled white vinegar, a recipe booklet and fun facts.

For further information contact Lauren Glenn at hello@GlennFoodCo.com or go to datilgator.com.





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Zack and Lauren Glenn have introduced a kit that allows spicy pepper fans to make their own hot sauce.