

# SILVER CITY SUN-NEWS

**Taste the heat!**

**Sun News Report**

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**LAS CRUCES - Time to fire up the barbecue, quite literally, with New Mexico State University's Holy Jolokia barbecue sauce. The sauce, produced by CaJohns Fiery Foods, is the latest in a line of spicy condiments made from the world's hottest commercially available chile pepper, the Bhut Jolokia. Sales from the barbecue sauce, along with Holy Jolokia hot sauce and salsa, benefit chile pepper research at NMSU.**

**"John and Sue Hard at CaJohns have really made us a special barbecue sauce," said Paul Bosland, director of NMSU's Chile Pepper Institute. "We've taste-tested it on chicken, steak and even tofu and it tastes great on each of them."**

**Holy Jolokia hot sauce was first released in 2009 and continues to be the best-selling product for CaJohns Fiery Foods.**

**Where can I get it?**

**Like the other Holy Jolokia products, the barbecue sauce is available at NMSU's Chile Pepper Institute, online at [www.chilepepperinstitute.org](http://www.chilepepperinstitute.org) or at the Paradise Shops in airports and hotels across the Southwest.**

