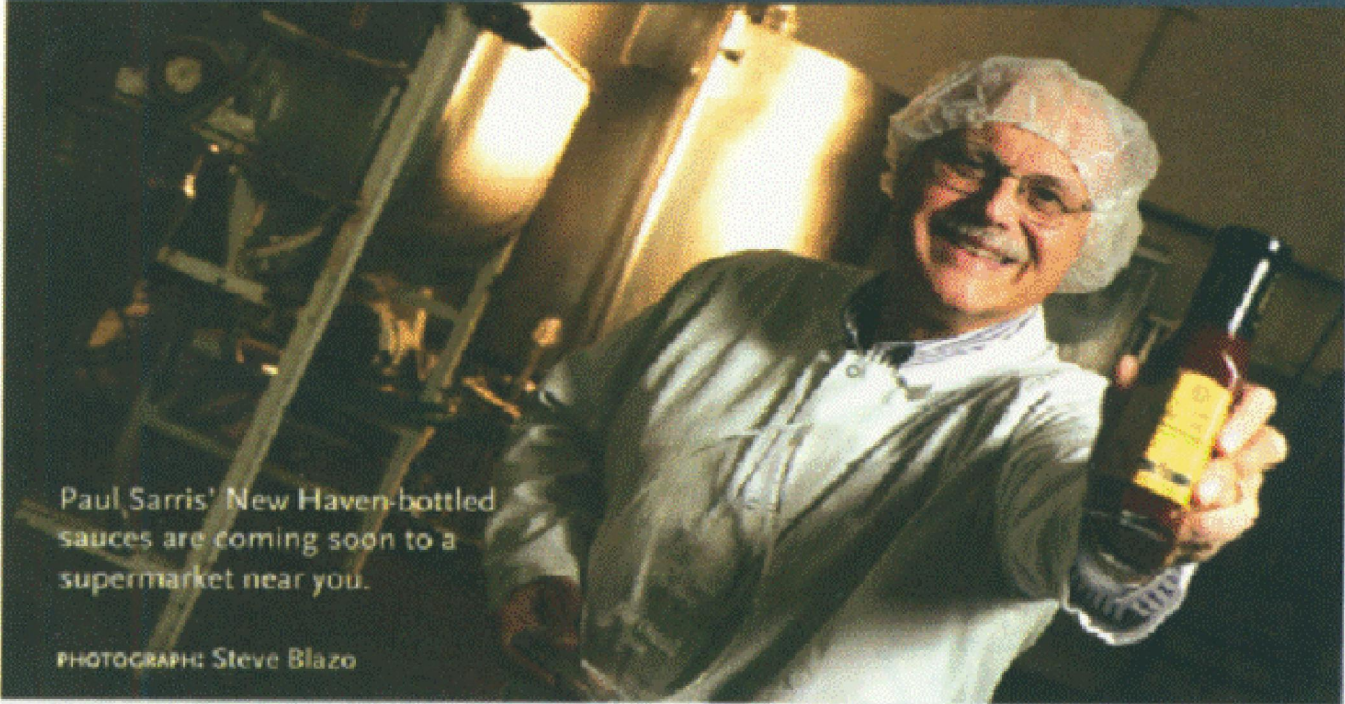


MAGAZINE

# new haven

## EDITOR'S PICK: Sweet Sunshine Chili Sauces



Paul Sarris' New Haven-bottled sauces are coming soon to a supermarket near you.

PHOTOGRAPH: Steve Blazo

Spicy, fruity and smokin' hot aren't often used to describe Connecticut products, but Paul Sarris of Sweet Sunshine Chili Sauces wants to change all that.

Sarris' New Haven-bottled sauces are coming soon to a supermarket near you and have won him a fistful of prizes at tastings across the country. Available online at [SweetSunshine.com](http://SweetSunshine.com).

"We're trying to break new ground, come up with flavors that you've never tasted before," says Sarris, an entrepreneur based in Litchfield. "You're going to taste the fruit in the pepper itself, then the heat starts to build."

Sweet Sunshine's Roasted Shallot & Garlic flavor balances sweet and tangy with a peppery kick and makes a perfect dipping sauce for chicken nuggets.

Jamaican Jerk and Atomic flavors add a complex heat to stir-frys and marinades, while the basic Sweet sauce shines as an alternative to ketchup on everything.

To get a full flavor profile, Sarris uses puréed habanero, scotch bonnet and ancho chilies in his sauces instead of simple pepper extracts. His family's New Orleans roots and love of food also shapes the recipes, Sarris says.

"Our motto is 'Flavor Before Fire,'" he notes. "We're not going to make something just hot."

The explosion in ethnic restaurants in the New Haven area shows that Connecticut is ready for its own brand of chili sauces, Sarris says. And Sweet Sunshine's success at tastings — including a "Best in Show"