

FOR IMMEDIATE RELEASE

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"2017 Scovie Awards Honors Best Spicy & Savory Food Products"

For Immediate Release-Upper Greenwood Lake, NJ, October 25, 2016- Moe Mountain Hot Sauce, created by Martin Olsen, has done it again with two new accolades to add to a mounting collection! The 2017 Scovie Awards judging panel of top culinary experts honored Moe Mountain Hot Sauce with a **2nd place win in the Wing Sauce, Traditional-Hot category**. The company also took home a 3rd place award for best website, designed by Stefani Allegretti, in the Marketing & Advertising category. Dave DeWitt, founder of the Scovie Awards and the National Fiery Foods and Barbecue Show, said there were 131 total companies entering in the 2017 competition, with 100 winning at least one award. There were entries from 34 states and 5 countries: the United States, Canada, Hungary, Croatia, and Australia.

Moe Mountain's Original Hot Sauce features a unique blend of spices and ingredients including apple cider vinegar, cumin, cocoa powder and more. But, the star ingredient, by far is the legendary bhut jolokia pepper, a.k.a. ghost chili pepper, touted as one of the hottest chili peppers on the planet. Moe Mountain's Original Hot Sauce features a smokiness and spiciness that sets this hot sauce apart from the rest. Reviewers have called this hot sauce "*Dark, spicy, and just slightly hot*", as well as "*...a tremendously balanced blend of flavor to create an overall flavor profile that should please most people for anyone from novice chilehead to seasoned fire-eater...*". The hot sauce is currently available online and in numerous restaurants, bars and cafes in the New Jersey, Pennsylvania and New York area.

Olsen, a Brooklyn, New York native, created Moe Mountain Hot Sauce in 2004 after 'grab-bagging' a hot sauce kit at a holiday party. The rest is history. After experimenting to make the perfect hot sauce from real and quality ingredients, like apple cider vinegar, the recipe was trademarked, bottled and is now loved for its uniquely spicy, hot and smoky flavor. The name of the hot sauce, "Moe Mountain" was chosen by Olsen as a tribute to the unique history of Upper Greenwood Lake, New Jersey, where Olsen now lives and serves as a volunteer firefighter.

For more information about Moe Mountain Heat, Inc. visit

www.moemountainhotsauce.com. For more information about current news and events visit [Facebook](#), [Twitter](#), [G+](#) and [Pinterest](#).
