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"Moe Mountain Hot Sauce Scores Multiple Honors from 2016 International Flave Awards!"

Upper Greenwood Lake, NJ, July 14, 2016- Moe Mountain Hot Sauce, created by Martin Olsen, has done it again receiving multiple honors from the 2016 [International "Flave" Awards](#). This award-winning hot sauce received **1st place in the "Hot Sauce Hot" category, 1st place in the "BBQ Tomato Base" category, 3rd place in the "Steak Sauce" category and 3rd place in the "Hot Sauce Louisiana" category**. The International Flavor Awards took place during the ["Summer Feast Food & Music Festival"](#), a 3-day event that featured the Fiery Foods Festival, the World Food Fest and the Bacon, Brew & BBQ Fest.

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](#).
