



Crazy Uncle Jester's is a certified Native American, specialty food manufacturer that produces a multi-international award-winning line of gourmet hot sauces, pepper jellies, dipping sauces, fresh garden salsas, dry rubs, dressings, and dessert sauces.

We are committed to providing our loyal customers with the highest quality products - farm fresh, all natural, and trans-fat free with no additives or preservatives. We also offer the best customer service available anywhere.

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**THE CURE
FOR THE COMMON
HOT SAUCE!**

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Crazy Uncle Jester's® is a certified Native American Minority Business Enterprise. This unique specialty food manufacturer produces an award-winning line of gourmet hot sauces, pepper jellies, dipping sauces, dressings, fresh garden salsas, dry rubs, and dessert sauces. They also operate private label manufacturing and custom co-packing divisions.

In 1992, founder Jeff Stevenson made his first batch of garden fresh salsa with the help of family, friends, and fresh vegetables from his garden. In 1998, Lori Stevenson (AKA: Aunt Jester) joined the family and Crazy Uncle Jester's® was born. They began promoting their products at farmer's markets and festivals throughout Ohio. As demand for their products grew, other flavors were added.

In 2008, Paul Wilson joined the company to expand Southern distribution. By September 2009, Wilson (AKA: Cousin LeRoy) was promoted to Vice President of Business Development and named partner in the company.

Today, Crazy Uncle Jester's® has earned numerous medals in international cooking competitions. Their products have received celebrity endorsements, are featured online, have been published in newspapers and magazines, and have appeared on national television.

Just as when they first began, they remain committed to providing their loyal customers the highest quality products - farm fresh, all natural, trans-fat free, with no preservatives. They also boast the best customer service available anywhere.

Crazy Uncle Jester's® has been very fortunate since its inception. The partners are committed to philanthropy; they believe it is their duty to share their good fortune with others in need. In 2008, Crazy Uncle Jester's® began donating 10.0% of its net profits to worthy charities.

AFTERBURNER SAUCE

- Every Day with Backed Boy Magazine Big Blue Hot Sauce Award Winner
- Golden Chile Award Winner
- Scovie Award Winner

It's the perfect finish in any meal. Excellent on Peppermint Ice Cream, perfect on raspberry cheesecake, makes a killer chocolate martini. Made with only the finest ingredients: real sugar, coconut milk and fresh habaneros. Sweet and creamy meats hot and spicy.



JAMAICAN HELLFIRE

- Scovie Award Winner
- Crazy Uncle Jester's Jamaican Hellfire combines the festive taste of the Islands with genuine tropical heat!

It all begins with a succulent pear puree. Then, they combine a fiery blend of garden fresh habaneros, serranos, jalapenos, sweet bell peppers and a secret blend of tropical spices.



SELECT RESERVE

- Fiery Food Challenge Winner
- XXXtra Hot Habanero Pear Cayuse-Style Hot Sauce. Uncle Jester starts with sweet pear puree, fresh peppers, raw onions, and hand-milled spices. Then, he adds an entire bushel of habanero peppers to every bottle. This sauce combines addictive full-flavor with tremendous heat. So hot, it hurts. So flavorful, you'll endure the pain.

It's not for everyone...only a true PepperHead™ will enjoy our Select Reserve.



BLAZING HOT MUSTARD

- Fiery Food Challenge Winner
- Chile Pepper Magazine's 21 Best Mustards

Sweet Hot Dipping Mustard. Combines the traditional tang of mustard, the ultimate heat of garden fresh habaneros, and a light sweetness that truly satisfies. Great as a dipping sauce for chicken nuggets, a glaze for baked ham, or on your favorite hot pretzels.



INFERNO JELLY

- Scovie Award Winner
- Extra-hot pepper jelly, made with a fiery blend of habaneros, jalapenos, serranos, other chilies, and bell peppers.

Great with cream cheese and crackers, excellent as a marinade for chicken, makes an adventurous peanut butter and jelly sandwich, and serves as the perfect grilling sauce for steaks.



SPONTANEOUS COMBUSTION

- Golden Chile Award Winner
- Fiery Food Challenge Winner

XXXtra Hot Louisiana-Style habanero hot sauce. The wonderful flavor you expect from a Louisiana pepper sauce. The extreme heat of an entire bushel of habanero peppers in every bottle. Spontaneous Combustion™ will heat up anything to which you add it.



WILD FIRE JELLY

This is jalapeno pepper jelly made with a fiery blend of jalapenos, serranos, and fresh bell peppers. A beautiful mix of mild heat with just enough sweet. Great with cream cheese on a bagel, as a marinade, or the perfect compliment to any grilling sauce.



BRUSH FIRE BBQ

- Scovie Award Winner
- Golden Chile Award Winner
- Men's Health Magazine UK - Top 100 Foods

This Sweet and Spicy Barbecue Sauce starts with onions and garlic, then adds a zesty blend of habaneros, serranos, jalapenos, bell peppers, and finish with lime juice and spices to create the perfect sauce for grilling or dipping. Great as a grilling sauce for pork and works wonderfully with chicken and fish.



WOOLLY SMOKING JOLOKIA

Teaming with the sultry flavor of smoked Jolokias, Wholly Smoking Jolokia St. Louis-Style Dry Rub is a sweet, smoky, spicy BBQ rub perfectly suited to any meat. This unique dry rub was designed to bring out the flavors in any dish and ignite hearty appetites that'll keep you coming back for more.

